

Lager (20240823) - 5%

International Pale Lager
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Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.44
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.046
Final Gravity : 1.008

Fermentables (1.14 kg)
1.14 kg - Pilsner 3.3 EBC (100%)

Hops (14 g)
60 min - 2.5 g - Aramis - 8.1% (10 IBU)
60 min - 2.5 g - Tradition - 6% (8 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 4.5 g - Aramis - 8.1% (1 IBU)
10 min - 4.5 g - Tradition - 6% (1 IBU)

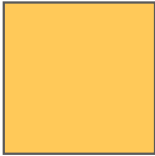
Miscellaneous
Mash - 0.08 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.08 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.65 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.2 pkg - Fermentis Saflager West European La...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.42 L
Sparge Water : 5.55 L
Boil Time : 60 min
Total Water : 8.97 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile
20 Lager (Standard)
12 °C - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 48 Mg 5 Na 9 Cl 57 SO 56 HCO 23

SO/Cl ratio: 1
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5.0 %, IBU = 20, OG = 1.047, FG = 1.010.