

Low ABV Pale Quaffer - 3.9%

International Pale Lager

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.76
 Colour : 13 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.034
 Total Gravity : 1.036
 Final Gravity : 1.006

Fermentables (831 g)

396 g - Maris Otter Extra Pale Ale 4 EBC (47.7%)
 231 g - Pilsner 3.5 EBC (27.8%)
 ^ The Malt Miller (UK) MAL-00-074
 109 g - Munich Malt II 23 EBC (13.1%)
 ^ Brouwmaatje (NL) BM-BL.051.306.9/1kg
 48 g - CaraWheat 120 EBC (5.8%)
 ^ The Malt Miller (UK) MAL-01-001
 47 g - Melanoidin Malt 70 EBC (5.7%)
 ^ The Malt Miller (UK) MAL-00-025
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13 g)

60 min - 4 g - Herkules (Whole) - 12% (25 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 9 g - Wakatu (Hallertau Aroma) - 7.5...

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.02 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.2 pkg - Munton-Fison Munton's Gold
 0.1 pkg - Fermentis Saflager West European La...
 0.1 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 2.49 L
 Sparge Water : 6.19 L
 Boil Time : 60 min
 Total Water : 8.68 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °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 5 Cl 50 SO 60 HCO 19

SO/Cl ratio: 1.2
 Mash pH: 5.37
 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 = 3.8 %, IBU = 27, EBC = 13, OG = 1.036, FG= 1.007.