

Brevnov Monastery Brewery - Benedict Pale Lager (clone) - 5%

Czech Premium Pale Lager

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.62
 Colour : 7 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.050
 Final Gravity : 1.012

Fermentables (1.24 kg)

1.24 kg - Hana Heritage Pilsen Malt 2 EBC (99...
 ^ Get 'er Brewed (NI) GEB2696
 2 g - Carafa Special III 1400 EBC (0.1%)
 ^ Brouwmaatje (NL) 051.220.2

Hops (17.3 g)

First Wort 90 - 4.6 g - Saaz - 3.6% (10 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 90 min - 3 g - Saaz - 3.6% (6 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 80 min - 4.6 g - undefined - 3.6% (9 IBU)
 75 min - 3.1 g - undefined - 3.6% (6 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 2 g - Saaz - 3.6% (0 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.87 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.41 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.42 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - White Labs German Lager X WLP835

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.72 L
 Sparge Water : 6.25 L
 Boil Time : 90 min
 Total Water : 9.97 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Břevnov Monastery Brewery Benedict Pale Lager
 39.3 °C - Strike Temp
 37 °C - 10 min - Phytase
 45 °C - 0 min - Glucanase
 54 °C - 0 min - Protease
 65 °C - 60 min - B-amylase
 68 °C - 0 min - A-amylase 1
 70 °C - 0 min - A-amylase 2
 75 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 10 °C - 10 days - Primary
 10 °C - 14 days - Carbonation
 3 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 25 Mg 6 Na 3 Cl 23 SO 44 HCO 17

SO/Cl ratio: 1.9
 Mash pH: 5.38
 Sparge pH: 6.6

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

Brevnov Monastery Brewery - Benedic...

Recipe Notes

Target: ABV = 5.0%, IBU = 34, OG = 1.050, FG = 1.012.

Břevnovský Benedict Světlý ležák.

Page 260/261 of Modern Lager Beer by Jack Hendler and Joe Connolly.