

The Hop Chronicles | Amarillo (2021) Pale Lager - 4.7%

International Pale Lager

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Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.42  
Colour : 7 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036  
Original Gravity : 1.047  
Final Gravity : 1.011

Fermentables (1.24 kg)

1.242 kg - Llano Pilsner 3.5 EBC (100%)

Hops (8 g)

60 min - 2.6 g - Amarillo - 7.8% (10 IBU)  
30 min - 2.7 g - Amarillo - 7.8% (8 IBU)  
5 min - 2.7 g - Amarillo - 7.8% (2 IBU)

Miscellaneous

Mash - 1.93 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.88 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

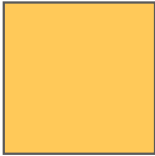
Yeast

0.3 pkg - Imperial Yeast Global L13

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

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

Mash Water : 3.73 L  
Sparge Water : 5.34 L  
Boil Time : 60 min  
Total Water : 9.07 L



7 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

Fermentation Profile

Ale  
18.3 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 53 Mg 2 Na 3 Cl 50 SO 58 HCO 17

SO/Cl ratio: 1.2  
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

Water Profile Ca 53 | Mg 0 | Na 0 | SO4 58 | Cl 50