

noname (20250307) - 5.4%

International Pale Lager

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Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.5
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.009

Fermentables (1.23 kg)

1.23 kg - Premium Pilsner Extra Pale Malt 2.5...
 ^ Brouwmaatje (NL) 051.249.1

Hops (16 g)

30 min - 4 g - Aramis - 8.1% (12 IBU)
 30 min - 4 g - Tradition - 6% (9 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 4 g - Aramis - 8.1% (2 IBU)
 20 min - 4 g - Tradition - 6% (2 IBU)

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.85 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.03 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.71 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

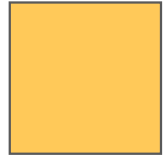
Yeast

0.7 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 : 3.69 L
 Sparge Water : 5.37 L
 Boil Time : 60 min
 Total Water : 9.06 L



6 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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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: 5.4
 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 = 1.050, FG = 1.010.