

Steinlager (clone) - 4.9%

New Zealand Pilsner

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Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.89
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Final Gravity : 1.010

Fermentables (1.23 kg)

1.112 kg - Gladfield Lager Light 2.8 EBC (90.2%)
 76 g - Gladfield Light Crystal Malt 54 EBC (6...
 45 g - Gladfield Gladiator Malt 8.2 EBC (3.7%)

Hops (16 g)

60 min - 3.2 g - Green Bullet - 13.5% (22 IBU)
 10 min - 5 g - Wakatu (Hallertau Aroma) - 7.5...
 10 min - 2.8 g - Green Bullet - 13.5% (9 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 5 g - Wakatu (Hallertau Aroma) - 7.5...

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.7 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.23 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.37 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 - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - White Labs California Ale WLP001

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

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

Mash Water : 3.7 L
 Sparge Water : 5.36 L
 Boil Time : 60 min
 Total Water : 9.06 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 74.4 °C - Strike Temp
 68 °C - 90 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 44 Mg 6 Na 20 Cl 60 SO 60

SO/Cl ratio: 1
 Mash pH: 5.38
 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

Green Bullet is another NZ hop I haven't used probably because they use it Steinlager and I steer well clear of that beer as it gives me terrible headaches. Having said that it is said to be a very good hop that can be used as a dual purpose hop.

NEW ZEALAND CLASSIC HOP

Steinlager (clone)

Recipe Notes

GREEN BULLET HOP PLANTS

NZ variety popular in the USA & Europe for use in IPA. Used in NZ lagers including Steinlager Classic and Parrot Dog Lager.

RAISIN / FLORAL / SPICE

Here's a recipe if you want to make a Steinlager. I am sure it would be better than the original with out a headache attached.

PILSNER/LAGER - ALL GRAIN

STEINLAGER

20 LITERS | ABV 5.0 | IBU 30 - 34 | SRM 4.3 | MASH EFFICIENCY 75% | PRE BOIL 24L | OG 1.047 | FG 1.009

MASH 90 MIN @ 68C

SPARGE 4 LITERS

BOIL 60 MIN

01

MALT

- 3650g GLADFIELD LAGER LIGHT MALT 1.4 SRM (or split 50-50 ale & lager malts)
- 250g GLADFIELD LIGHT CRYSTAL 32 SRM
- 150g GLADFIELD GLADIATOR 5.1 SRM

02.

HOPS

- 13g GREEN BULLET 13.5% AA @ 60 MINUTES
- 18g WAKATU 7.5% AA @ 10 MINUTES
- 10g GREEN BULLET 13.5% AA @ 10 MINUTES
- 18g WAKATU 7.5% AA @ 0 MINUTES/STEEP FOR 20 MINUTES

03.

ADDITIONS

ADD 15 MINS BEFORE FLAME OUT:

- 1/4 TSP IRISH MOSS (or clarifier of choice)

04.

YEAST

- 1ST CHOICE: LAGER YEAST OF YOUR CHOICE
- 2ND CHOICE: WLP 001 CALIFORNIA ALE (Sierra Nevada)*