

Lighter Than Helium - 4.1%

American Light Lager

Author: Drew Beechum | Craft Beer & Brewing

Type: All Grain

IBU : 8 (Tinseth)
BU/GU : 0.21
Colour : 5 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.028
Original Gravity : 1.037
Final Gravity : 1.006

Fermentables (929 g)

610 g - Chateau Pilsen 2-Row 3.5 EBC (65.7%)
^ Lot # (15.09.2022)
^ Brouwmaatje (NL) BM-BL.051.002.4
319 g - Flaked Corn 2.6 EBC (34.3%)

Hops (3.9 g)

60 min - 1.2 g - Magnum - 10.7% (7 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

20 min hopstand @ 80 °C
20 min - 2.7 g - Willamette (Whole) - 5% (1 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.07 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.07 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.06 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.39 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 1 items - WLN4100 Ultra-Ferm (White Labs)
Secondary - 1 items - Gelatin

Yeast

0.5 pkg - Fermentis Saflager Lager W-34/70
^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 2.79 L
Sparge Water : 5.98 L
Boil Time : 60 min
Total Water : 8.77 L



5 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
69.9 °C - Strike Temp
64 °C - 60 min - Temperature
76 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
12 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 43 Mg 4 Na 8 Cl 59 SO 37 HCO 23

SO/Cl ratio: 0.6
Mash pH: 5.39
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 = 4.5 %, IBU = 8, OG = 1.037, FG = 1.003.

<https://beerandbrewing.com/lighter-than-helium-light-lager-recipe/>

Lighter Than Helium

Recipe Notes

Yeast: Fermentis Saflager W-34/70, White Labs WLP830, Wyeast 2124, or Wyeast 2007

Directions:

Use low-mineral water; ensure at least 50ppm calcium to convert the mash correctly. Be spot-on with your sanitation, yeast health, and temperature control. This beer won't provide you any room to hide.

Add a dose of BSG Amylo-300 or White Labs Ultra-Ferm according to package directions at the mash start.

After the boil, chill the wort to 48°F (9°C) and make sure the wort is at temperature before pitching the yeast!

Ferment following either a traditional or modified Narziss lagering method (see "The Classic Appeal of the American Lager," page 79).

To achieve ultra clarity, use gelatin (or another fining agent) to clarify before packaging.