

The Hop Chronicles | Spalter Select (2022) Pale Lager - 5%

International Pale Lager

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.47
Colour : 7 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.35 kg)

1.346 kg - Pilsen MD 3.2 EBC (100%)

Hops (21.3 g)

60 min - 15.9 g - Spalt Select - 2.6% (20 IBU)
30 min - 2.7 g - Spalt Select - 2.6% (3 IBU)
5 min - 2.7 g - Spalt Select - 2.6% (1 IBU)

Miscellaneous

Mash - 1.89 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.2 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

0.5 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 : 4.04 L
Sparge Water : 5.13 L
Boil Time : 60 min
Total Water : 9.17 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
17.8 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 2 Na 3 Cl 48 SO 77 HCO 17

SO/Cl ratio: 1.6
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

Water Profile: Ca 60 | Mg 0 | Na 0 | SO4 77 | Cl 50

<https://brulosophy.com/2023/06/02/the-hop-chronicles-spalter-select-2022-pale-lager/>