

The Hop Chronicles | Gr Northern Brewer (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 (6.8 g)

60 min - 1.4 g - Northern Brewer - 10.2% (7 IBU)
30 min - 2.7 g - Northern Brewer - 10.2% (10...
5 min - 2.7 g - Northern Brewer - 10.2% (3 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

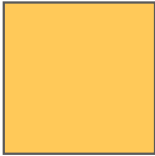
Yeast

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

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 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