

## Vampire Bat - 5.4%

### International Amber Lager

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Type: All Grain

IBU : 49 (Tinseth)  
BU/GU : 1  
Colour : 28 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036  
Original Gravity : 1.049  
Final Gravity : 1.008

### Fermentables (1.24 kg)

1.123 kg - Red X 30 EBC (90.9%)  
^ The Malt Miller (UK) MAL-00-020  
112 g - Captains Classic - Cara Malt 30 EBC...

### Hops (19.8 g)

First Wort 70 - 3 g - Moutere - 18% (31 IBU)  
10 min - 2.8 g - NZH-101 - 11% (7 IBU)

### Hop Stand

10 min hopstand @ 87.5 °C  
10 min 80 °C - 7 g - NZH-101 - 11% (3 IBU)  
10 min 95 °C - 7 g - NZH-101 - 11% (9 IBU)

### Miscellaneous

Mash - 0.1 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
15 min - Boil - 0.28 items - Protafloc

### Yeast

0.5 pkg - Lallemend (LalBrew) NovaLager

### 01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.06 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.71 L  
Sparge Water : 5.66 L  
Boil Time : 70 min  
Total Water : 9.37 L



28 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

### Fermentation Profile

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

### Water Profile

01 NL Hoofddorp Rein Tap Water (2020-Q3 WQR)...  
Ca 42 Mg 10 Na 68 Cl 92 SO 55 HCO 168

SO/Cl ratio: 0.6  
Mash pH: 5.37  
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: IBU = 37, OG = 1.050, FG = 1.006.

Overnight mash starting at 66 C.

Bittered to 32 IBUs with Moutere FWH.