

Vampire Bat - 5.4%

International Amber Lager

Author: An Ankou@homebrewinguk.com

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 - Lallemand (LalBrew) NovaLager

01 Brouwpoint 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.