

New Zealand Pale Ale (20231109) - 4.6%

New Zealand Pilsner

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 42 (Tinseth)
BU/GU : 0.9
Colour : 18 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.012

Fermentables (1.23 kg)

1.124 kg - Gladfield Organic Pilsner 4.2 EBC...
56 g - Gladfield Biscuit Malt 65 EBC (4.6%)
37 g - Carapils 4 EBC (3%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
11 g - 30 min - Steep - Gladfield Light Choco...

Hops (17.2 g)

45 min - 10.3 g - Motueka - 7% (33 IBU)
10 min - 6.9 g - Motueka - 7% (9 IBU)

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.7 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.23 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.65 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

0.4 pkg - Crossmyloof PIA

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

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

Mash Water : 3.65 L
Sparge Water : 5.4 L
Boil Time : 60 min
Total Water : 9.05 L



18 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 44 Mg 6 Na 20 Cl 60 SO 60 HCO 35

SO/Cl ratio: 1
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: