

## xBmt-20190812 The Mashout Effect - 5.9%

### Czech Premium Pale Lager

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Type: All Grain

IBU : 32 (Tinseth)  
BU/GU : 0.53  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.062  
Final Gravity : 1.017

### Fermentables (1.58 kg)

1.41 kg - Mecca Grade Pelton: Pilsner-style B...  
170 g - Mecca Grade Metolius: Munich-style Ba...

### Hops (37.5 g)

60 min - 7.2 g - Saaz - 2.4% (8 IBU)  
60 min - 2.1 g - Hallertau Magnum - 11% (11 IBU)  
30 min - 9.4 g - Saaz - 2.4% (8 IBU)  
10 min - 9.4 g - Saaz - 2.4% (3 IBU)  
10 min - 9.4 g - Saaz - 2.4% (3 IBU)

### Miscellaneous

Mash - 2.63 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.35 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Phosphoric Acid 75 % 75%  
^ Lot # /L20003612  
^ Brouwstore (NL) 055.054.1

### Yeast

0.5 pkg - Imperial Yeast Urkel L28

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

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

Mash Water : 4.74 L  
Sparge Water : 4.66 L  
Boil Time : 60 min  
Total Water : 9.4 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

Single Infusion, Medium Body  
72.3 °C - Strike Temp  
66.1 °C - 60 min - Mash In

### Fermentation Profile

Imported  
19.4 °C - 10 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 7 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
Ca 47 Mg 2 Na 8 Cl 72 SO 25 HCO 17

SO/Cl ratio: 0.4  
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:

### Recipe Notes

Water Profile: Ca 20 | Mg 0 | Na 13 | SO4 15 | Cl 35  
<http://brulosophy.com/2019/08/12/the-mashout-effect-exbeeriment-results/>