

TBC xBmt - Yeast Comparison - LalBrew Diamond Lager vs. NovaLager

German Pils

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Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.63  
Colour : 7 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.053  
Final Gravity : 1.010

Fermentables (1.31 kg)

1.23 kg - Bohemian Pilsner 3.7 EBC (94.1%)  
77 g - Carapils (Dextrine Malt) 3.5 EBC (5.9%)

Hops (45.4 g)

60 min - 8.6 g - Hallertau Mittelfruh - 3.75%...  
15 min - 4.6 g - Centennial - 10% (11 IBU)

Hop Stand

10 min hopstand @ 76.7 °C  
10 min 76.7 °C - 9.2 g - Citra - 12% (3 IBU)  
10 min 76.7 °C - 9.2 g - Mosaic - 11% (3 IBU)  
10 min 76.7 °C - 4.6 g - Centennial - 10% (11 IBU)

Dry Hops

2 days - 9.2 g - Citra - 12%

Miscellaneous

Mash - 0.15 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.13 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.8 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.8 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Lallemend (LalBrew) Diamond Lager O...

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

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

Mash Water : 3.92 L  
Sparge Water : 5.21 L  
Boil Time : 60 min  
Total Water : 9.13 L



7 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 - Very High Fermentability  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

Fermentation Profile

Lager (Cool)  
14.4 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 27 Mg 11 Na 9 Cl 17 SO 87 HCO 17

SO/Cl ratio: 5.1  
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 61 | Mg 12 | Na 23 | SO4 87 | Cl 17

<https://brulosophy.com/exbeeriments/the-bru-club-xbmt-series-yeast-comparison-lalbrew-diamond-vs-lalbrew-nova-lager-in-a-west-coast-pilsner/>