

Rooibos Lager - 4.9%

New Zealand Pilsner

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Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.77
Colour : 8 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.010

Fermentables (1.17 kg)

1.078 kg - Premium Pilsner Extra Pale Malt 2....
^ Brouwmaatje (NL) 051.249.1
90 g - Carahell 25.5 EBC (7.7%)

Hops (26.1 g)

60 min - 3.7 g - Magnum - 10.7% (20 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

20 min hopstand @ 80 °C
20 min - 11.2 g - African Queen - 15% (11 IBU)
20 min - 11.2 g - Southern Passion - 8% (6 IBU)

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.69 g - Calcium Chloride (CaCl2) 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 - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
5 min - Boil - 5.6 g - Orange Peel, Sweet
5 min - Boil - 67.2 g - Rooibos leaves
Flameout - 5.6 g - Orange Peel, Sweet
Flameout - 67.2 g - Rooibos leaves

Yeast

0.7 pkg - Brewferm Lager
^ Brouwmaatje (NL) BM-BL.050.030.6 (12 grams)

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

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

Mash Water : 3.5 L
Sparge Water : 5.5 L
Boil Time : 60 min
Total Water : 9 L



8 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: 5.38
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: OG = 1.047.