

Alphine Lager - 2.8%

German Leichtbier

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Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.74
 Colour : 9 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.020
 Original Gravity : 1.026
 Final Gravity : 1.005

Fermentables (640 g)

451 g - Maris Otter Extra Pale Ale 4 EBC (70.5%)
 121 g - Pilsner 3.5 EBC (18.9%)
 ^ The Malt Miller (UK) MAL-00-074
 34 g - CaraWheat 120 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-01-001
 34 g - Melanoidin Malt 70 EBC (5.3%)
 ^ The Malt Miller (UK) MAL-00-025

Hops (4.3 g)

60 min - 2.9 g - Herkules (Whole) - 12% (19 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 1.4 g - Hallertauer Mittelfrueh - 6....

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.13 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.15 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Fermentis Saflager West European La...

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

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

Mash Water : 1.92 L
 Sparge Water : 6.57 L
 Boil Time : 60 min
 Total Water : 8.49 L



9 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

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 11 Mg 4 Na 18 Cl 16 SO 21 HCO 43

SO/Cl ratio: 1.3

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

Target: ABV = 2.8 %, IBU = 20, EBC = 9, OG = 1.026, FG = 1.006.