

East Kent Lager - 4.6%

International Pale Lager  
Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.48  
Colour : 8 EBC  
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.039  
Total Gravity : 1.042  
Final Gravity : 1.007

Fermentables (1 kg)  
700 g - Pils 3.5 EBC (70%)  
^ Brouwmaatje (NL) 051.002.4  
300 g - Swaen Vienna 12 EBC (30%)  
^ Brouwmaatje (NL)  
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (8 g)  
60 min - 4 g - East Kent Goldings - 5.4% (11...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
30 min - 4 g - East Kent Goldings - 5.4% (9 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous  
Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.89 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.9 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.6 pkg - Fermentis Saflager Lager W-34/70  
^ The Malt Miller (UK) YEA-02-032

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 L  
Sparge Water : 5.84 L  
Boil Time : 60 min  
Total Water : 8.84 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
Vienna Lager  
54 °C - Strike Temp  
50 °C - 30 min - Protein Rest  
66.7 °C - 45 min - Saccharification  
75.6 °C - 10 min - Mash Out

Fermentation Profile  
20 Lager (Standard)  
13 °C - 14 days - Primary  
5 °C - 2 days - Cold Crash  
10 °C - 90 days - Lagering

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 39 Mg 12 Na 38 Cl 75 SO 100 HCO 20

SO/Cl ratio: 1.3  
Mash pH: 5.35  
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

Pitch 7 grams yeast.