

SIL - 4.7%

International Pale Lager

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.54
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.045
Final Gravity : 1.009

Fermentables (1.12 kg)

1.03 kg - Premium Pilsner Extra Pale Malt 2.5...
^ Brouwmaatje (NL) 051.249.1
47 g - Flaked Maize 3 EBC (4.2%)
^ Lot # 211407666045
^ Brouwmaatje (NL) BM-BL.051.158.4/1
23 g - Aromatic Malt 50 EBC (2.1%)
^ The Malt Miller (UK) MAL-04-000
23 g - Carapils 4 EBC (2.1%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (17.7 g)

First Wort 60 - 8.4 g - Celeia (Styrian Goldi...
^ The Malt Miller (UK) HOP-06-004
10 min - 9.3 g - Tettnang - 4.5% (8 IBU)

Miscellaneous

Mash - 0.97 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.61 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.97 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.32 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 85%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

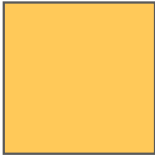
Yeast

0.2 pkg - Crossmyloof Hell
0.2 pkg - CrossMyLoof Flushed Nun

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

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

Mash Water : 3.37 L
Sparge Water : 5.59 L
Boil Time : 60 min
Total Water : 8.96 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
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 = 5.1%.

Styrian Golding @65C @65 mins