

The Sign Of - 5%

International Pale Lager

Author: Alcoholx@homebrewinguk.com

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.43
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.2 kg)

669 g - Lager Malt 5.9 EBC (55.6%)
 535 g - Pale Ale Malt 6 EBC (44.4%)
 ^ The Malt Miller (UK) MAL-00-010

Hops (5.1 g)

30 min - 5.1 g - Southern Cross - 11.1% (21 IBU)

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.03 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.28 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.71 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

0.3 pkg - Crossmyloof KENTUCKY

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

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

Mash Water : 3.61 L
 Sparge Water : 5.43 L
 Boil Time : 60 min
 Total Water : 9.04 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 15 min - Mash out

Fermentation Profile

20 Lager (Standard)
 14 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 48 Mg 5 Na 5 Cl 50 SO 60 HCO 19

SO/Cl ratio: 1.2
 Mash pH: 5.39
 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 = 4.81 %, IBU = 22.56, EBC = 10.4, OG = 1.048, FG = 1.011.