

Pale Bitter Lager (20231208) - 5.8%

German Pils

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 51 (Tinseth)
BU/GU : 0.96
Colour : 7 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.051
Total Gravity : 1.053
Final Gravity : 1.009

Fermentables (1.26 kg)

1.189 kg - Pilsner 3.3 EBC (94.4%)
71 g - Flaked Barley 3.3 EBC (5.6%)
29 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (26.9 g)

First Wort 80 - 4.5 g - Mandarina Bavaria (T9...
^ The Malt Miller (UK) HOP-06-007
20 min - 5.6 g - Mandarina Bavaria (T90) - 8....
^ The Malt Miller (UK) HOP-06-007
5 min - 16.8 g - Mandarina Bavaria (T90) - 8....
^ The Malt Miller (UK) HOP-06-007

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.83 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.83 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.98 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.98 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

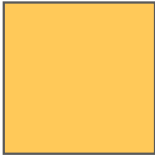
Yeast

8 g - Fermentis Saflager West European Lager...

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.36 L
Post-Boil Vol : 5.96 L

Mash Water : 3.78 L
Sparge Water : 5.91 L
Boil Time : 80 min
Total Water : 9.69 L



7 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
78 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 7 days - Primary
20 °C - 2 days - Diacetyl Rest
12 °C - 21 days - Secondary
19 °C - 7 days - Carbonation
12 °C - 21 days - Conditioning

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: 5.4
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 = 5.9 %, OG = 1.053, FG = 1.008

This SMASH (single malt and single hop) Pilsner recipe is one of my favorites ! I brew this type of

Pale Bitter Lager (20231208)

Recipe Notes

beers all winter long, due to the low temperatures I have in my cave/cellar .

It is important to leave the beer stay cool for a long fermentation, the best thing to do is just to "forget" the fermentation vessel in the cellar at 12°C for a good month.

The S23 yeast is slower to work but the result is just amazing : a clear and crisp beer

The citrus aromas of the Mandarina hop blends perfectly with the sweetness, the fresh and malty side of this beer.