

The Hop Chronicles | Motueka (2021) Pale Lager - 4.7%

International Pale Lager
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Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.42
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.16 kg)
1.155 kg - Pilsner Malt 3.5 EBC (100%)

Hops (8 g)
60 min - 2.6 g - Motueka - 7.8% (10 IBU)
30 min - 2.7 g - Motueka - 7.8% (8 IBU)
5 min - 2.7 g - Motueka - 7.8% (2 IBU)

Miscellaneous
Mash - 1.82 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.9 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
0.3 pkg - Imperial Yeast Global L13

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

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

Mash Water : 3.47 L
Sparge Water : 5.52 L
Boil Time : 60 min
Total Water : 8.99 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
Medium fermentability
72.3 °C - Strike Temp
66.1 °C - 60 min - Temperature

Fermentation Profile
20 Lager (Standard)
12 °C - 8 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 52 Mg 2 Na 8 Cl 55 SO 60 HCO 17

SO/Cl ratio: 1.1
Mash pH: 5.38
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

Water Profile: Ca 54 | Mg 0 | Na 8 | SO4 60 | Cl 55