

9 EBC

Simcoe Diamond Ouaffer - 4.1%

01 Brouwpunt 5L (60min) (rev 4) Czech Pale Lager

Author: hichaechoc@homebrewinguk.com Batch Size : 5.6 L

Type: All Grain

IBU : 27 (Tinseth)

BU/GU : 0.63 Colour : 9 EBC

Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032 : 1.042 Original Gravity : 1.011 Final Gravity

Fermentables (1.05 kg)

542 g - Pale Ale Malt 8.5 EBC (51.5%)

^ Lot # 20210909

^ Brouwmaatje (NL) 051.011.5

410 g - Maris Otter Malt 6 EBC (39%)

^ Lot # 2500001777621

^ Brouwmaatje (NL) BM-BL.051.513.2/1

100 g - Wheat Malt 5.5 EBC (9.5%)

^ Lot # 20210909

^ Brouwmaatje (NL) 051.125.3

Hops (10 g)

60 min - 3 g - Simcoe - 12.2% (19 IBU)

^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

30 min hopstand @ 80 °C

30 min - 7 g - Simcoe - 12.2% (7 IBU)

^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.1 g - Calcium Chloride (CaCl2) 33 % 33%

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.1 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.14 g - Gypsum (CaSO4)

^ The Malt Miller (UK) CHE-03-004

Mash - 0.9 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Lallemand (LalBrew) Diamond Lager

Boil Size : 7.76 L

Post-Boil Vol : 5.96 I

Mash Water : 3.16 L Sparge Water : 5.73 L

Boil Time : 60 min Total Water : 8.89 L

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 10 Mg 2 Na 7 Cl 14 SO 13 HCO 17

SO/Cl ratio: 0.9

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

Adapted malt bill for availability. Tweaked the hop gifts.