

Mexican Lager Attempt 5 - 4.7%

International Pale Lager

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Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.46  
Colour : 8 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.046  
Final Gravity : 1.010

Fermentables (1.14 kg)

572 g - Golden Promise Pale Ale Malt 5 EBC (50%)  
^ The Malt Miller (UK) MAL-00-034  
286 g - Flaked Maize 3 EBC (25%)  
^ The Malt Miller (UK) MAL-03-004  
286 g - Vienna Malt 8 EBC (25%)  
^ The Malt Miller (UK) MAL-00-014

Hops (6 g)

60 min - 3 g - Lemondrop - 7% (11 IBU)  
^ Brouwmaatje (NL) 444009 (/100 grams)  
60 min - 3 g - Motueka - 7% (11 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.31 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.11 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.27 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.01 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - White Labs Mexican Lager WLP940

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

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

Mash Water : 3.43 L  
Sparge Water : 5.55 L  
Boil Time : 60 min  
Total Water : 8.98 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °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 62 Mg 5 Na 9 Cl 67 SO 78 HCO 20

SO/Cl ratio: 1.2  
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: