

Hallertau Blanc Lager - 5%

International Pale Lager
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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.7
Colour : 9 EBC
Carbonation : 2.5 CO2-vol

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

Fermentables (1.18 kg)
1.084 kg - Pale Malt Maris Otter 5.1 EBC (91.8%)
97 g - Chateau Munich Light 13 EBC (8.2%)
^ Brouwmaatje (NL) BM-BL.051.614.1/1

Hops (12 g)
60 min - 4 g - Hallertau Blanc - 10% (20 IBU)
60 min - 4 g - Perle (T90) - 6% (12 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 4 g - Hallertau Blanc - 10% (2 IBU)

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.32 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 - 1.02 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
0.4 pkg - Crossmyloof Hell

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

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

Mash Water : 3.54 L
Sparge Water : 5.47 L
Boil Time : 60 min
Total Water : 9.01 L



9 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 79 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:

Recipe Notes

Target: ABV = 5%, IBU = 35, OG = 1.048.