

## Aramis and Tradition Lager - 5.3%

### International Pale Lager

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Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.41  
Colour : 7 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.049  
Final Gravity : 1.009

### Fermentables (1.24 kg)

1.235 kg - Pils 3.5 EBC (100%)  
^ Brouwmaatje (NL) 051.002.4

### Hops (10.4 g)

60 min - 2.5 g - Aramis - 8.1% (10 IBU)  
60 min - 2.5 g - Tradition - 6% (8 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 2.7 g - Aramis - 8.1% (1 IBU)  
20 min - 2.7 g - Tradition - 6% (1 IBU)

### Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.85 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.03 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.28 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.72 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

### Yeast

0.2 pkg - Fermentis Saflager West European La...

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

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

Mash Water : 3.71 L  
Sparge Water : 5.36 L  
Boil Time : 60 min  
Total Water : 9.07 L



7 EBC

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 48 Mg 5 Na 5 Cl 50 SO 60 HCO 19

SO/Cl ratio: 1.2  
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

Target: ABV = 5.0 %, IBU = 20, OG = 1.050, FG = 1.010.