

Lager (20250325) - 4.5%

German Pils

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.65
 Colour : 17 EBC
 Carbonation : 2.5 CO₂-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Final Gravity : 1.006

Fermentables (1 kg)

902 g - Chateau Pale Ale 8.5 EBC (89.8%)
 ^ Lot # 5425000394730 (07.01.2025)
 ^ Brouwnaatje (NL) BM BL 051.613.25/1
 70 g - Wheat Malt 5 EBC (7%)
 ^ Lot # 5425000394853 (27.01.2023)
 ^ Brouwnaatje (NL) 051.125.3
 32 g - Cara Aroma 400 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-01-017

Hops (14.5 g)

60 min - 3.9 g - Herkules - 12% (25 IBU)

Hop Stand

15 min hopstand @ 80 °C

15 min - 5.3 g - Tettnanger - 4% (1 IBU)

Dry Hops

4 days - 5.3 g - Hallertauer Mittelfrueh - 3.4%

Miscellaneous

Mash - 0.08 g - Baking Soda (NaHCO₃)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.95 g - Calcium Chloride (CaCl₂) 33 % ...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.08 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.1 g - Chalk (CaCO₃)
 ^ The Malt Miller (UK) CHE-03-027
 Mash - 0.27 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.64 g - Gypsum (CaSO₄)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Cellar Science GERMAN

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

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

Mash Water : 3.01 L
 Sparge Water : 5.83 L
 Boil Time : 60 min
 Total Water : 8.84 L

17 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 53 Mg 5 Na 9 Cl 57 SO 56 HCO 37

SO/Cl ratio: 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:

Lager (20250325)



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Recipe Notes

Target: ABV = 4.3 % IBU = 27, EBC = 18, OG = 1.040, FG = 1.007.