

Womble Lager - 4.7%

International Pale Lager

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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.48
Colour : 9 EBC
Carbonation : 2.5 CO2-vol

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

Fermentables (1.16 kg)

1.164 kg - Extra Pale Ale (Lager) Malt 3 EBC...
^ The Malt Miller (UK) MAL-00-028

Hops (12.2 g)

60 min - 12.2 g - Saaz - 3.6% (22 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

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 - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 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 : 3.49 L
Sparge Water : 5.51 L
Boil Time : 60 min
Total Water : 9 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
76 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
15 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
15 °C - 14 days - Carbonation
15 °C - 28 days - Conditioning

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: 5.38
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 = 4.84 %, IBU = 23.44, EBC = 4.33, OG = 1.046, FG = 1.009.

Starting Mash Thickness: 2.8 L/kg