

xBmt-20191021 Star San Foam - 4.3%

International Pale Lager

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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.45
Colour : 12 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.015

Fermentables (1.2 kg)

543 g - Munich I (Weyermann) 14 EBC (45.4%)
543 g - Pilsner (2 Row) Ger 3.9 EBC (45.4%)
109 g - Vienna Malt (Weyermann) 5.9 EBC (9.1%)

Hops (7.1 g)

60 min - 3.3 g - Hallertau Magnum - 12.23% (2...
5 min - 3.8 g - Tettnang - 4.5% (2 IBU)

Miscellaneous

Mash - 0.66 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.58 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.58 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

0.6 pkg - Imperial Yeast Harvest L17

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

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

Mash Water : 3.59 L
Sparge Water : 5.44 L
Boil Time : 60 min
Total Water : 9.03 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Full Body, No Mash Out
75.4 °C - Strike Temp
68.9 °C - 60 min - Mash In

Fermentation Profile

Imported
12.2 °C - 10 days - Primary
18.9 °C - 10 days - Secondary
3.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 29 Mg 8 Na 31 Cl 64 SO 65 HCO 17

SO/Cl ratio: 1
Mash pH: 5.39
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

Water Profile: Ca 65 | Mg 18 | Na 38 | SO4 65 | Cl 64
<http://brulosophy.com/2019/10/21/the-impact-star-san-foam-has-on-beer-character-exbeeriment-results/>