

Lager (20221210-1) - 5.3%

International Pale Lager

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Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.47
Colour : 9 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.008

Fermentables (1.19 kg)

1.024 kg - Hook Head Irish Pale Malt 5 EBC (86%)
83 g - Light Munich Malt 25 EBC (7%)
^ Get 'er Brewed (NI) GEB2134
83 g - Vienna Malt 7.8 EBC (7%)
^ Get 'er Brewed (NI) GEB2133

Hops (7 g)

60 min - 2 g - Cascade (T90) - 7.5% (8 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
60 min - 1.5 g - Nelson Sauvin (T90) - 10.7%...
^ The Malt Miller (UK) HOP-07-002
15 min - 2 g - Cascade (T90) - 7.5% (3 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
15 min - 1.5 g - Nelson Sauvin (T90) - 10.7%...
^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.65 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 - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Fermentis Saflager Lager W-34/70
^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 3.57 L
Sparge Water : 5.45 L
Boil Time : 60 min
Total Water : 9.02 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 29 Mg 8 Na 31 Cl 64 SO 65 HCO 17

SO/Cl ratio: 1
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: