

Brü It Yourself | India Pale Lager - 5.4%

American-Style India Pale Lager

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Type: All Grain

IBU : 75 (Tinseth)
BU/GU : 1.32
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.057
Final Gravity : 1.016

Fermentables (1.44 kg)

1.335 kg - EuroPils (Cargill) 3.5 EBC (92.8%)
71 g - Vienna Malt (Weyermann) 5.9 EBC (4.9%)
32 g - Carahell (Weyermann) 25.5 EBC (2.2%)

Hops (39.8 g)

60 min - 3.7 g - Cascade - 5.5% (10 IBU)
60 min - 3.7 g - Centennial - 9% (16 IBU)
30 min - 8.1 g - Cascade - 5.5% (15 IBU)
30 min - 8.1 g - Centennial - 9% (25 IBU)
5 min - 8.1 g - Cascade - 5.5% (4 IBU)
5 min - 8.1 g - Centennial - 9% (6 IBU)

Miscellaneous

Mash - 1.02 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - 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 : 4.31 L
Sparge Water : 4.95 L
Boil Time : 60 min
Total Water : 9.26 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 Medium Body Profile (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 48 Mg 2 Na 8 Cl 36 SO 75 HCO 17

SO/Cl ratio: 2.1
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:

Recipe Notes

Water Profile: Ca 50 | Mg 0 | Na 8 | SO4 75 | Cl 36

<https://brulosophy.com/2019/03/14/bru-it-yourself-india-pale-lager/>