

The Hop Chronicles | Spalter Select (2022) Pale Lager - 5%

International Pale Lager  
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Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.47  
Colour : 7 EBC  
Carbonation : 2.5 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.038  
Original Gravity : 1.050  
Final Gravity : 1.012

Fermentables (1.35 kg)  
1.346 kg - Pilsen M 3.2 EBC (100%)

Hops (21.3 g)  
60 min - 15.9 g - Spalter Select - 2.6% (20 IBU)  
30 min - 2.7 g - Spalter Select - 2.6% (3 IBU)  
5 min - 2.7 g - Spalter Select - 2.6% (1 IBU)

Miscellaneous  
Mash - 1.89 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % ..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.2 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.5 pkg - Imperial Yeast Global L13

O1 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.04 L  
Sparge Water : 5.13 L  
Boil Time : 60 min  
Total Water : 9.17 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
O3 - High/Moderate Fermentability  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Temperature

Fermentation Profile  
Ale  
17.8 °C - 14 days - Primary

Water Profile  
O2 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))  
Ca 60 Mg 2 Na 3 Cl 48 SO 77 HCO 17

SO/Cl ratio: 1.6  
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

Water Profile: Ca 60 | Mg 0 | Na 0 | SO4 77 | Cl 50

<https://brulosophy.com/2023/06/02/the-hop-chronicles-spalter-select-2022-pale-lager/>