

Stella Artois (clone) - 4.9%

American Lager
Author: Danne

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.66
Colour : 7 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.011

Fermentables (1.26 kg)
1.093 kg - Pilsner malt 3.9 EBC (86.6%)
169 g - Carapils 3.9 EBC (13.4%)

Hops (16 g)
60 min - 12.1 g - Saaz - 5% (30 IBU)
5 min - 3.9 g - Saaz - 5% (2 IBU)

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.78 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 0.28 g - Carragean

Yeast
0.7 pkg - Mangrove Jack's California Lager M54

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

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

Mash Water : 3.79 L
Sparge Water : 5.3 L
Boil Time : 60 min
Total Water : 9.09 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
72.1 °C - Strike Temp
66 °C - 75 min - Temperature

Fermentation Profile
Ale
20 °C - 0.07 Bar - 14 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 20 Mg 4 Na 38 Cl 75 SO 25 HCO 20

SO/Cl ratio: 0.3
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: