

# 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 CO <sub>2</sub> -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

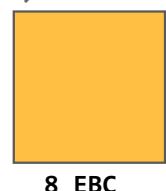
Mash - 1.02 g - Calcium Chloride (CaCl <sub>2</sub> )	33 %... ^ Lot # 115038
^ Brouwstore (NL) 055.035.0	
Mash - 0.12 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 1.18 g - Gypsum (CaSO <sub>4</sub> )	
^ The Malt Miller (UK) CHE-03-004	
Mash - 0.8 ml - Lactic Acid 80% 80%	
^ Lot # 20200213	
^ 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

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
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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 | SO<sub>4</sub> 75 | Cl 36

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