

NZ Lager (20220828) - 3.7%

New Zealand Pilsner

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Type: All Grain

IBU : 13 (Tinseth)
 BU/GU : 0.35
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.037
 Final Gravity : 1.009

Fermentables (8.8 kg)

8.5 kg - Irish Lager Malt 3.9 EBC (96.6%)
 300 g - Acid Malt 5.9 EBC (3.4%)

Hops (60 g)

First Wort 60 - 30 g - Motueka - 6.5% (11 IBU)

Hop Stand

30 min hopstand @ 80 °C
 30 min - 30 g - Motueka - 6.5% (2 IBU)

Miscellaneous

Mash - 7.2 g - Baking Soda (NaHCO₃)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 19.3 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 7.1 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 8.7 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 17.2 g - Gypsum (CaSO₄)
 ^ The Malt Miller (UK) CHE-03-004

Default

Batch Size : 54 L
 Boil Size : 60.29 L
 Post-Boil Vol : 57.29 L

Mash Water : 29.9 L
 Sparge Water : 36.43 L
 Boil Time : 60 min
 Total Water : 66.33 L



6 EBC

Brewhouse Efficiency: 72%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 62 °C - 90 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 12 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.32
 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

Target: ABV = 4.2 %, IBU = 18, EBC = 5.9, OG = 1.036, FG = 1.006.