

## Pseudo Lager (20220124) - 4.5%

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Type: All Grain

IBU : 18 (Tinseth)  
 BU/GU : 0.38  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.047  
 Final Gravity : 1.013

### Fermentables (1.25 kg)

1.074 kg - Bohemian Pilsner 4 EBC (86.3%)  
 122 g - Munich 10.8 EBC (9.8%)  
 49 g - Dextrin Malt 3 EBC (3.9%)

### Hops (8.7 g)

60 min - 2.6 g - Magnum - 10.7% (14 IBU)  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 6.1 g - Saaz - 3.6% (4 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.65 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.98 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.35 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.2 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 : 3.74 L  
 Sparge Water : 5.34 L  
 Boil Time : 60 min  
 Total Water : 9.08 L



8 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 75.5 °C - Strike Temp  
 69 °C - 60 min - Temperature  
 75 °C - 10 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 Mash pH: 5.39  
 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 = 4.6 %, IBU = 20.3, EBC = 5.6, OG = 1.048, FG = 1.013.