

Today is Another Lager (20220930) - 3.7%

American Lager

Author: BeerCat@homebrewinguk.com

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.36
 Colour : 6 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Final Gravity : 1.012

Fermentables (999 g)

782 g - Lager Malt 3.9 EBC (78.3%)
 181 g - Flaked Maize 3 EBC (18.1%)
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 36 g - Acid Malt 5.9 EBC (3.6%)

Hops (13.1 g)

First Wort 60 - 5.8 g - Saaz - 3.6% (12 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

30 min hopstand @ 80 °C
 30 min - 7.3 g - Saaz - 3.6% (2 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.74 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.19 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 - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

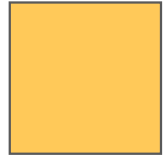
Yeast

0.4 pkg - White Labs Brettanomyces Bruxellens...

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 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (130 min)
 67.6 °C - Strike Temp
 62 °C - 120 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 21 Mg 4 Na 37 Cl 74 SO 25

SO/Cl ratio: 0.3
 Mash pH: 5.31
 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 = 17.5, EBC = 4.9, OG = 1.038, FG = 1.006, Mash pH = 5.31.