

Oranjeboom Licht Gerste (1933) - 3.5%

German Leichtbier

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Type: All Grain

IBU : 14 (Tinseth)
 BU/GU : 0.42
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.034
 Final Gravity : 1.007

Fermentables (862 g)

806 g - Extra Pale Ale (Lager) Malt 3 EBC (93...
 ^ The Malt Miller (UK) MAL-00-028
 56 g - CaraMunich Type 3 150 EBC (6.5%)
 ^ The Malt Miller (UK) MAL-01-011

Hops (6 g)

90 min - 3 g - Hallertau - 4.5% (8 IBU)
 30 min - 3 g - Select Spalt - 4.75% (6 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.83 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.82 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.21 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs German Lager WLP830

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.59 L
 Sparge Water : 7.02 L
 Boil Time : 90 min
 Total Water : 9.61 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Lager (Standard)
 9 °C - 18 days - Primary
 15 °C - 3 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 21 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3
 Mash pH: 5.37
 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 = 3.44 %, IBU = 13, EBC = 15.8, OG = 1.034, FG = 1.008.
 Mash double decoction.