

Lager4our - 5.4%

International Pale Lager

Author: Lock 'em Down Brews

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.43
 Colour : 7 EBC
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.039
 Original Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.34 kg)

1.119 kg - Bohemian Pilsner Malt 3.5 EBC (83.8%)
 ^ The Malt Miller (UK) MAL-00-031
 140 g - Premiere Pilsner Malt 4 EBC (10.5%)
 ^ The Malt Miller (UK) MAL-00-033
 76 g - Carapils 4 EBC (5.7%)
 ^ The Malt Miller (UK) MAL-01-016

Hops (12.9 g)

40 min - 9.3 g - Saaz (Whole) - 5.09% (19 IBU)
 ^ The Malt Miller (UK) HOP-02-002
 10 min - 3.6 g - Saaz (Whole) - 5.09% (3 IBU)
 ^ The Malt Miller (UK) HOP-02-002

Miscellaneous

Mash - 0.26 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.84 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.243 items - Campden Tablets
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.24 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.19 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 Secondary - 0.243 ml - Gelatin

Yeast

0.5 pkg - White Labs German Lager WLP830

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.01 L
 Sparge Water : 5.15 L
 Boil Time : 60 min
 Total Water : 9.16 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Lager
 10 °C - 5 days - Primary
 13 °C - 5.5 days - Primary
 15 °C - 6 days - Primary
 17 °C - 7.5 days - Primary
 19 °C - 8 days - Tertiary
 5 °C - 15 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 22 Mg 5 Na 47 Cl 80 SO 29

SO/Cl ratio: 0.4
 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: