

Brü It Yourself | Japanese Rice Lager - 5.6%

International Pale Lager

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Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.43
 Colour : 5 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.005

Fermentables (1.17 kg)

744 g - Heidelberg 2.8 EBC (63.6%)
 426 g - Jasmine Rice 1.2 EBC (36.4%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12.2 g)

First Wort 60 - 2 g - Sorachi Ace - 11% (12 IBU)
 10 min - 3.4 g - Sorachi Ace - 11% (7 IBU)
 1 min - 6.8 g - Sorachi Ace - 11% (2 IBU)

Miscellaneous

Mash - 0.97 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.62 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.97 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

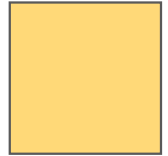
Yeast

0.5 pkg - Imperial Yeast Urkel L28

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

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

Mash Water : 3.51 L
 Sparge Water : 5.49 L
 Boil Time : 60 min
 Total Water : 9 L



5 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 - Moderate Fermentability
 74.1 °C - Strike Temp
 67.8 °C - 60 min - Temperature

Fermentation Profile

Lager (Quick Method)
 10.6 °C - 8 days - Primary
 17.2 °C - 5 days - Secondary

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: 5.38
 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

Water Profile: Ca 14 | Mg 0 | Na 12 | SO4 28 | Cl 20