

Modelo (clone) - 4.7%

International Pale Lager

Author: Chesire Cat@homebrewinguk.com

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.5
 Colour : 7 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.18 kg)

982 g - Swaen Pilsner 3.7 EBC (83.3%)
 ^ Brouwmaatje (NL) BM-SWAENPILSNER1
 123 g - Flaked Maize 3 EBC (10.4%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 74 g - Wheat Malt 4.1 EBC (6.3%)

Hops (11.6 g)

45 min - 4.6 g - Cascade (T90) - 7.5% (16 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 15 min - 7 g - Willamette (Whole) - 5% (8 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.96 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

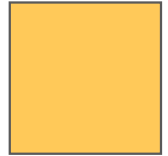
Yeast

0.7 pkg - Mangrove Jack's California Lager M54

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.31 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.54 L
 Sparge Water : 5.02 L
 Boil Time : 45 min
 Total Water : 8.56 L



7 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

20 Lager (Standard)
 18 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 62 Mg 5 Na 9 Cl 67 SO 78

SO/Cl ratio: 1.2
 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

Target: OG = 1.048.