

Halletauer Mittelfruh - 5.3%

German Pils

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Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.44
 Colour : 7 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.012

Fermentables (1.25 kg)

1.245 kg - Pils 3.5 EBC (100%)
 ^ Brouwmaatje (NL) 051.002.4
 28 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (11.3 g)

60 min - 11.3 g - Hallertauer Mittelfruh (T9...
 ^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

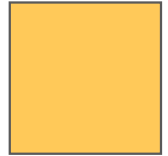
Yeast

0.5 pkg - Mangrove Jack's Bavarian Lager M76

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

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

Mash Water : 3.74 L
 Sparge Water : 5.34 L
 Boil Time : 60 min
 Total Water : 9.08 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 39 Mg 12 Na 38 Cl 75 SO 100

SO/Cl ratio: 1.3
 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:

Recipe Notes

Target: ABV = 5.4, IBU = 18, OG = 1.052, FG = 1.010.