

Utopian - Premium British Lager - 5%

International Pale Lager

Author: Utopian / The Malt Miller

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.43
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Total Gravity : 1.046
 Final Gravity : 1.008

Fermentables (1.15 kg)

1.107 kg - Warminster x Utopian - Czech Style...
 ^ The Malt Miller (GB) MAL-00-090
 46 g - Munich 20 EBC (4%)
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (9.9 g)

First Wort 60 - 5.8 g - Fuggle (Whole) - 5% (...
 ^ Worchester Hop Shop (UK)
 30 min - 1 g - East Kent Goldings - 5.4% (2 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 10 min - 1.7 g - Fuggle (Whole) - 5% (2 IBU)
 ^ Worchester Hop Shop (UK)
 10 min - 1.5 g - East Kent Goldings - 5.4% (2...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 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 - 0.91 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Fermentis Saflager Lager W-34/70
 ^ The Malt Miller (UK) YEA-02-032

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

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

Mash Water : 3.46 L
 Sparge Water : 5.53 L
 Boil Time : 60 min
 Total Water : 8.99 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Multi Step Mash (70 min)
 56.3 °C - Strike Temp
 52 °C - 5 min - Temperature
 62 °C - 10 min - Temperature
 65 °C - 15 min - Temperature
 72 °C - 30 min - Temperature
 76 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 7 °C - 0.1 days - Pitch
 9 °C - 14 days - Primary
 9 °C - 14 days - Carbonation
 0 °C - 21 days - Conditioning

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: 5.39

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

Utopian - Premium British Lager

Recipe Notes

Target: ABV = 4.7 %, IBU = 20, OG = 1.044, FG = 1.009.

Pitch @ 7 C (alternative yeast: WLP833)

To brew this recipe you will need to have temperature control of your fermentation, and the ability to do a step mash (adjust the mashing temperature).

Notes from Jeremy: Our process is that during the boil we adjust the pH down to 5.2 After a whirlpool rest we chill the wort to 7C, aerate well, and pitch a healthy amount of 34/70 or WLP833. (15-18 x 10⁶) The fermentation is capped at 9 C and typically takes about a week. As we get to the end of fermentation we begin slowly reducing the temperature to 5C to encourage yeast flocculation.

We do not do a raised temp diacetyl rest, rather we allow for a slow reduction of diacetyl at lower temperatures. At 5C the beer is ready to be transferred into a conditioning tank – the goal is to get the beer off the yeast cake to prevent autolysis.

After diacetyl has reduced (typically 5 – 7 days) we reduce the temperature to 0C and let it lager for 2 to 4 weeks. Absolute minimum time in tank is 28 days.

For the homebrewer I might recommend something like this: Chill wort as much as possible. 5 – 7C is great, anything above 10C isn't. Let the beer ferment at 9C until it has completely finished 10 to 14 days.

For conditioning: If you have a conical dump the yeast cake and condition in tank. Or rack the beer into kegs. Chill to 0C and lager for 2 to 3 weeks before drinking.

Alternatively it can be bottled (with priming sugar) after it reaches FG. Ignore this if in tank or kegged, allow 1 week at 9-10C for the secondary fermentation in bottles. Then chill to 0C and lager for 2 to 3 weeks before drinking.

Make sure you check out the videos of us brewing this beer with them at their brewery where you see they share lots of detailed information to help you brew this recipe and to help talk you through their best practises for brewing awesome quality lagers.