

The Winner - 4.7%

International Pale Lager

Author: The Oyster Boys

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.61
 Colour : 5 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.044
 Final Gravity : 1.008

Fermentables (1.12 kg)

1.025 kg - Premium Pilsner Extra Pale Malt 2....
 ^ Brouwmaatje (NL) 051.249.1
 49 g - Carapils 4 EBC (4.4%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 49 g - Oat Husks 2 EBC (4.4%)
 ^ The Malt Miller (UK) MAL-03-003

Hops (12.7 g)

60 min - 2.9 g - Hallertau Magnum - 14% (21 IBU)
 15 min - 4.9 g - Saaz - 3.6% (5 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.9 g - Saaz - 3.6% (1 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.29 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.243 items - Protafloc

Yeast

0.9 pkg - White Labs High Pressure Lager WLP925

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



5 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
 75 °C - 10 min - Mash out

Fermentation Profile

20 Lager (Standard)
 18 °C - 7 days - Primary
 2 °C - 7 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: 5.39

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

Target: ABV = 5.0 %, IBU = 31.5, OG = 1.047, FG = 1.009.

The Winner

Recipe Notes

<https://www.themaltmiller.co.uk/product/the-winner-an-award-winning-lager-oyster-boys/>