

Forks in the Road - Loral Lager - 5.3%

Czech Premium Pale Lager

Author: Joe Stange

Type: All Grain

IBU : 37 (Tinseth)
BU/GU : 0.77
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.048
Final Gravity : 1.008

Fermentables (1.28 kg)

1.278 kg - Bohemian Pilsner Malt 3.5 EBC (100%)
^ The Malt Miller (UK) MAL-00-031

Hops (23.8 g)

30 min - 3.6 g - Loral - 11.5% (17 IBU)
10 min - 3.6 g - Loral - 11.5% (10 IBU)

Hop Stand

10 min hopstand @ 85 °C
10 min 80 °C - 12.5 g - Loral - 11.5% (6 IBU)
10 min 90 °C - 4.1 g - Loral - 11.5% (4 IBU)

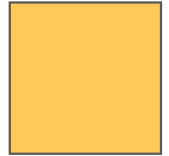
Yeast

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

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.83 L
Sparge Water : 6.18 L
Boil Time : 90 min
Total Water : 10.01 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 Multi Step Mash (70 min)
67.6 °C - Strike Temp
62 °C - 30 min - Temperature
71 °C - 30 min - Temperature
77 °C - 10 min - Temperature

Fermentation Profile

20 Lager (Standard)
10 °C - 14 days - Primary
2 °C - 28 days - Primary
10 °C - 14 days - Carbonation

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 = 6.2 %, IBU = 35-ish, OG = 1.048, FG = 1.002.
<https://beerandbrewing.com/amp/recipe-forks-in-the-road-loral-saison-lager/>