

Typical American Light Lager - 3.9%

American Light Lager

Author: John J. Palmer (How To Brew)

Type: Extract

IBU : 21 (Tinseth)
 BU/GU : 0.6
 Colour : 7 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.013
 Original Gravity : 1.033
 Total Gravity : 1.035
 Final Gravity : 1.005

Fermentables (561 g)

255 g - Spray Dried Malt Extract - Extra Ligh...
 ^ The Malt Miller (UK) EXT-00-005
 153 g - Flameout - Rice Extract Syrup 13.8 EB...
 153 g - Flameout - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-005
 27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (8.3 g)

60 min - 5.6 g - Willamette (T90) - 5.3% (18...
 ^ The Malt Miller (UK) HOP-05-015
 10 min - 2.7 g - - 5% (3 IBU)

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 : 0 L
 Sparge Water : 0 L
 Boil Time : 60 min
 HLT Water : 7.88 L
 Top-Up Water : 7.88 L
 Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



7 EBC

Mash Profile

01 One Step Mash (60 min)
 63 °C - 60 min - Temperature

Fermentation Profile

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

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 = 4 %, IBU = 21, EBC = 6, OG = 1.042, FG = 1.010.