

## Mad Bat NZ pseudo-lager - 4.9%

### New Zealand Pilsner

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Type: All Grain

IBU : 51 (Tinseth)  
 BU/GU : 1.06  
 Colour : 14 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
 Original Gravity : 1.048  
 Final Gravity : 1.011

### Fermentables (1.19 kg)

1.067 kg - Pilsner 3.5 EBC (89.4%)  
 ^ The Malt Miller (UK) MAL-00-074  
 126 g - Melanoidin 70 EBC (10.6%)

### Hops (21.4 g)

60 min - 4.6 g - Green Bullet - 12.2% (28 IBU)  
 20 min - 2.8 g - Nectarone - 11% (10 IBU)  
 5 min - 7 g - Nectarone - 11% (10 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 7 g - Nectarone - 11% (3 IBU)

### Miscellaneous

Mash - 0.98 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.63 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.97 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.34 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Mangrove Jack's California Lager M54

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

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

Mash Water : 3.58 L  
 Sparge Water : 5.45 L  
 Boil Time : 60 min  
 Total Water : 9.03 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5  
 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: IBU = 37, OG = 1.046, FG = 1.007.