

## Lisa Likes Nelson - 4.5%

### German Pils

Author: hichaechoc@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.63  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.050  
 Final Gravity : 1.016

### Fermentables (1.22 kg)

1.221 kg - Pilsner 3.5 EBC (100%)  
 ^ The Malt Miller (UK) MAL-00-074

### Hops (53 g)

60 min - 2 g - Nelson Sauvin (T90) - 10.7% (1...  
 ^ The Malt Miller (UK) HOP-07-002  
 10 min - 3 g - Cascade (T90) - 6.5% (4 IBU)  
 ^ The Malt Miller (UK) HOP-05-005  
 10 min - 3 g - Nelson Sauvin (T90) - 10.7% (7...  
 ^ The Malt Miller (UK) HOP-07-002

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 10 g - Cascade (T90) - 6.5% (4 IBU)  
 15 min - 10 g - Nelson Sauvin (T90) - 10.7% (...)

### Dry Hops

5 days - 25 g - Nelson Sauvin (T90) - 10.7%

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.79 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 - 0.92 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Mangrove Jack's Bohemian Lager Yeas...

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

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

Mash Water : 3.66 L  
 Sparge Water : 5.39 L  
 Boil Time : 60 min  
 Total Water : 9.05 L



7 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

### Fermentation Profile

Lager (Standard)  
 12 °C - 24 days - Primary

### 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

Target: ABV = 4.91 %, IBU = 49.8, EBC = 6.4, OG = 1.050m FG = 1.013.