

Rainwater Lager - 5.3%

International Pale Lager

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Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.41
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.009

Fermentables (1.24 kg)

1.123 kg - Pils 3.5 EBC (90.9%)
 ^ Brouwmaatje (NL) 051.002.4
 112 g - Carapils 4 EBC (9.1%)
 ^ The Malt Miller (UK) MAL-01-016

Hops (5 g)

60 min - 5 g - Aramis - 8.1% (20 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.78 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.2 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

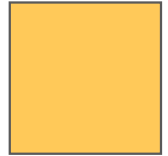
Yeast

0.4 pkg - Fermentis Saflager West European La...

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

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

Mash Water : 3.71 L
 Sparge Water : 5.36 L
 Boil Time : 60 min
 Total Water : 9.07 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 20 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3
 Mash pH: 5.38
 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 = 5.4 %, IBU = 20, OG = 1.048, FG = 1.010.