

## Another Rice Lager (20220922) - 4.5%

### International Pale Lager

Author: Beercat@homebrewinguk.com

Type: All Grain

IBU : 18 (Tinseth)  
 BU/GU : 0.41  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.010

### Fermentables (1.19 kg)

942 g - Hook Head Series Lager Malt 3.8 EBC (...  
 202 g - Rice, Flaked 2 EBC (17.1%)  
 41 g - Acid Malt 5.9 EBC (3.5%)

### Hops (7.8 g)

First Wort 60 - 5.7 g - Hallertauer Mittelfru...

### Hop Stand

30 min hopstand @ 90 °C  
 30 min 90 °C - 2.1 g - Motueka - 6.8% (3 IBU)

### Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.13 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.12 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.16 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.16 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

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

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

Mash Water : 3.56 L  
 Sparge Water : 5.46 L  
 Boil Time : 60 min  
 Total Water : 9.02 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (120 min)  
 67.6 °C - Strike Temp  
 62 °C - 120 min - Temperature  
 75 °C - 10 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °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 11 Mg 4 Na 18 Cl 16 SO 21

SO/Cl ratio: 1.3  
 Mash pH: 5.33  
 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 = 5.1 %, IBU = 18.4, EBC = 2.6, OG = 1.044, FG = 1.006, Mash pH = 5.33.