

Lager Angst - 5.1%

Czech Dark Lager

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.56
 Colour : 51 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.047
 Total Gravity : 1.049
 Final Gravity : 1.010

Fermentables (1.27 kg)

872 g - Bohemian Pilsner Malt 3.5 EBC (68.5%)
 ^ The Malt Miller (UK) MAL-00-031
 146 g - CaraMunich Type 2 120 EBC (11.5%)
 ^ The Malt Miller (UK) MAL-01-006
 146 g - Victory Malt 49.5 EBC (11.5%)
 109 g - Pale Chocolate Malt 525 EBC (8.6%)
 ^ The Malt Miller (UK) MAL-02-011
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18 g)

60 min - 11 g - Saaz - 3.6% (20 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 20 min - 7 g - Saaz - 3.6% (8 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

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

Yeast

1 pkg - Wyeast Labs Bohemian Lager 2124

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

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

Mash Water : 3.82 L
 Sparge Water : 5.28 L
 Boil Time : 60 min
 Total Water : 9.1 L



51 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 Four Step Mash (90 min)
 59.7 °C - Strike Temp
 55 °C - 15 min - Temperature
 64 °C - 30 min - Temperature
 70 °C - 30 min - Temperature
 77 °C - 15 min - Temperature

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 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 = 4.8 %, IBU = 28, OG = 1.048, FG = 1.012.

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Recipe Notes

Mash technique: BIAB Step mash, mashout, dark grains added at vorlauf.

Mash rests: 131°F (55°C) 15 minutes, 147°F (64°C) 30 minutes, 158°F (70°C) 30 minutes, 170°F (77°C) 15 minutes.

Boil length: 60 minutes + 15 mins kettle hop steeping.

Into sealed bucket at 80°C for no-chill cooling with no hops.