

Noname (20210414) - 5.1%

New Zealand Pilsner

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.41
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.013

Fermentables (1.21 kg)

1.125 kg - Premiere Pilsner Malt 4 EBC (93%)
 ^ The Malt Miller (UK) MAL-00-033
 45 g - Sugar, Table (Sucrose) 2 EBC (3.7%)
 ^ Albert Heijn (NL)
 40 g - Acidulated Malt 5 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-00-011
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13 g)

30 min - 3.1 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002
 10 min - 3.1 g - Nelson Sauvin (T90) - 10.7%...
 ^ The Malt Miller (UK) HOP-07-002

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.4 g - Nelson Sauvin (T90) - 10.7%...

Dry Hops

7 days - 3.4 g - Nelson Sauvin (T90) - 10.7%

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 - 0.77 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

0.8 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 : 3.5 L
 Sparge Water : 5.5 L
 Boil Time : 60 min
 Total Water : 9 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)
 11 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 21 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3

Mash pH: 5.37

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 = 5.2 %, OG = 1.050, FG = 1.012.