

Experimental Brew (20210219) - 5.4%

Experimental Beer

Author: Womble@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.69
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.011
Original Gravity : 1.050
Final Gravity : 1.009

Fermentables (907 g)

549 g - Flameout - Spray Dried Malt Extract -...
^ The Malt Miller (UK) EXT-00-005
358 g - Pilsner 3.5 EBC (39.5%)
^ The Malt Miller (UK) MAL-00-074

Hops (6.7 g)

60 min - 6.7 g - Aramis - 8.1% (34 IBU)

Miscellaneous

Secondary - 8.4 g - Kaffir Lime Leaves

Yeast

0.5 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 : 1.07 L
Sparge Water : 7.15 L
Boil Time : 60 min
Total Water : 8.22 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (20 min)
68.8 °C - Strike Temp
63 °C - 20 min - Temperature

Fermentation Profile

20 Lager (Standard)
12 °C - 14 days - Primary
12 °C - 11 days - Secondary

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

"Dry hop" the Kaffir Lime leaves for after 14 days.