

Pseudo Lager (20170212) - 4.3%

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.74
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1.07 kg)

730 g - Pilsner 3.3 EBC (68.4%)
 281 g - Vienna Malt 6.9 EBC (26.3%)
 56 g - Carapils 4 EBC (5.3%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (17.3 g)

60 min - 10.2 g - Tettnang - 4.5% (24 IBU)
 60 min - 2.6 g - Spalt Spalter - 3% (4 IBU)
 10 min - 4.5 g - Tettnang - 4.5% (4 IBU)

Miscellaneous

Mash - 0.96 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.58 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.96 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.12 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.6 pkg - Mangrove Jack's California Lager M54

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

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

Mash Water : 3.2 L
 Sparge Water : 5.7 L
 Boil Time : 60 min
 Total Water : 8.9 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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °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 100 Mg 15 Na 75 Cl 132 SO 200
 SO/Cl ratio: 1.5
 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 = 4.6 %, IBU = 28.6, OG = 1.047, FG = 1.012.