

xBmt-20200730 Warm Pressure Fermented Lager - 4.5%

American Amber Ale

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Type: Extract

IBU : 23 (Tinseth)
BU/GU : 0.47
Colour : 7 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.048
Final Gravity : 1.014

Fermentables (780 g)

780 g - Pilsner Dry Extract 5.9 EBC (100%)

Hops (17 g)

75 min - 9.4 g - Saaz - 4% (20 IBU)
10 min - 3.8 g - Saaz - 4% (3 IBU)
0 min - 3.8 g - Saaz - 4%

Yeast

1 pkg - Wyeast Labs Bohemian Lager 2124

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 75 min
HLT Water : 8.33 L
Top-Up Water : 8.33 L
Total Water : 8.33 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Light Body, No Mash Out
65.6 °C - 75 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC

Recipe Notes

<http://brulosophy.com/2020/07/30/examining-the-qualitative-and-quantitative-impact-of-fermenting-pale-lager-under-pressure-at-ale-temperature-the-bru-club-xbmt-series/>