

xBmt-20200622 Impact Of Open Fermentation On Pale Lager - 5.1%

Czech Premium Pale Lager

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Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.42
 Colour : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.016

Fermentables (1.38 kg)

1.32 kg - Pilsner (2 Row) Ger 3.9 EBC (95.7%)
 60 g - Cara-Pils/Dextrine 3.9 EBC (4.4%)

Hops (21.7 g)

60 min - 6 g - Saaz - 3.75% (11 IBU)
 30 min - 7.9 g - Saaz - 3.75% (11 IBU)
 5 min - 3.9 g - Saaz - 3.75% (1 IBU)
 1 min - 3.9 g - Saaz - 3.75% (0 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.79 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.21 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Urkel L28

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

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

Mash Water : 4.14 L
 Sparge Water : 5.06 L
 Boil Time : 60 min
 Total Water : 9.2 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Medium Body, No Mash Out
 74.8 °C - Strike Temp
 68.3 °C - 60 min - Mash In

Fermentation Profile

Imported
 12.2 °C - 10 days - Primary
 20 °C - 10 days - Secondary
 -1.1 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 21 Mg 4 Na 39 Cl 78 SO 26

SO/Cl ratio: 0.3
 Mash pH: 5.39
 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

Water Profile: Ca 194 | Mg 17 | Na 18 | SO4 389 | Cl 50