

xBmt-20201130 Impact Of Carapils On Pale Lager - 4.9%

German Pils

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Type: All Grain

IBU : 43 (Tinseth)
BU/GU : 0.83
Colour : 7 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.015

Fermentables (1.29 kg)

1.159 kg - BEST Pilsen Malt (BESTMALZ) 3.5 EB...
132 g - Carapils (Briess) 3 EBC (10.2%)

Hops (56.1 g)

60 min - 4.8 g - Loral - 10.5% (24 IBU)
20 min - 8.1 g - Tettnang (Tettnang Tettnager...
20 min - 5.4 g - Kohatu - 5.2% (8 IBU)
1 min - 10.8 g - Tettnang (Tettnang Tettnager...
1 min - 5.4 g - Kohatu - 5.2% (1 IBU)

Dry Hops

5 days - 10.8 g - Kohatu - 5.2%
5 days - 10.8 g - Tettnang (Tettnang Tettnage...

Miscellaneous

Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.05 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.74 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.13 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

Yeast

0 ml - Imperial Yeast Harvest L17

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

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

Mash Water : 3.87 L
Sparge Water : 5.25 L
Boil Time : 60 min
Total Water : 9.12 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

BIAB 02 Light/Medium Body (150F)
71.6 °C - Strike Temp
65.6 °C - 60 min - Saccharification

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 50 Mg 10 Na 5 Cl 37 SO 105

SO/Cl ratio: 2.8
Mash pH: 5.38
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 50 | Mg 10 | Na 5 | SO4 105 | Cl 45
<https://brulosophy.com/2020/11/30/dextrin-malt-impact-of-carapils-on-hoppy-pilsner-exbeeriment-results/>