

## Mistral 76 - 5.3%

### International Pale Lager

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Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.48  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.052  
 Final Gravity : 1.012

### Fermentables (1.27 kg)

1.178 kg - Pilsner 3.5 EBC (92.7%)  
 ^ The Malt Miller (UK) MAL-00-074  
 70 g - Acidulated Malt 5 EBC (5.5%)  
 ^ The Malt Miller (UK) MAL-00-011  
 23 g - 10 min - Boil - Sugar, Table (Sucrose)...  
 ^ Albert Heijn (NL)

### Hops (27.5 g)

30 min - 6.5 g - Mistral - 5.9% (15 IBU)  
 10 min - 7 g - Mistral - 5.9% (8 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 7 g - Mistral - 5.9% (2 IBU)

### Dry Hops

7 days - 7 g - Mistral - 5.9%

### Yeast

0.2 pkg - Mangrove Jack's Bavarian Lager M76

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 3.74 L  
 Sparge Water : 5.34 L  
 Boil Time : 60 min  
 Total Water : 9.08 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  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 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:

### Recipe Notes

Target: ABV - 5.4 %, IBU = 25, OG = 1.052, FG = 1.012