

## RW 23 Lager - 5.5%

### International Pale Lager

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Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.41  
 Colour : 7 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.052  
 Final Gravity : 1.010

### Fermentables (1.26 kg)

937 g - Pilsner 3.5 EBC (74.1%)  
 ^ The Malt Miller (UK) MAL-00-074  
 218 g - Carapils 4 EBC (17.3%)  
 ^ The Malt Miller (UK) MAL-01-016  
 65 g - Acidulated Malt 5 EBC (5.1%)  
 ^ The Malt Miller (UK) MAL-00-011  
 44 g - 10 min - Boil - Sugar, Table (Sucrose)...  
 ^ Albert Heijn (NL)

### Hops (13.3 g)

60 min - 6.6 g - Tradition - 6% (20 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6.7 g - Tradition - 6% (2 IBU)

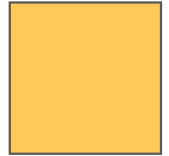
### Yeast

0.8 pkg - Fermentis Saflager West European La...

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

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

Mash Water : 3.66 L  
 Sparge Water : 5.39 L  
 Boil Time : 60 min  
 Total Water : 9.05 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 75.5 °C - Strike Temp  
 69 °C - 60 min - Temperature

### Fermentation Profile

20 Lager (Standard)  
 12 °C - 14 days - Primary

### 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 = 21, OG = 1.052, FG = 1.010.