

## Proper English Lager - 3.8%

### Czech Pale Lager

Author: An Ankoù@homebrewinguk.com

Type: All Grain

IBU : 24 (Tinseth)  
 BU/GU : 0.57  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
 Original Gravity : 1.042  
 Final Gravity : 1.013

### Fermentables (1.03 kg)

1.011 kg - Plumage Archer Malt 6.5 EBC (98.4%)  
 ^ Geterbrewed (UK) GEB3435  
 17 g - Acidulated Malt 5 EBC (1.7%)  
 ^ The Malt Miller (UK) MAL-00-011

### Hops (15 g)

First Wort - 5 g - East Kent Goldings (T90) - ...  
 ^ The Malt Miller (UK) HOP-04-001  
 15 min - 5 g - East Kent Goldings (T90) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5 g - East Kent Goldings (T90) - 5%...

### Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.8 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 - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Mangrove Jack's Bohemian Lager Yeas...

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

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

Mash Water : 3.08 L  
 Sparge Water : 6.24 L  
 Boil Time : 75 min  
 Total Water : 9.32 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 180 min - Temperature

### Fermentation Profile

20 Lager (Standard)  
 12 °C - 21 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 20 Mg 4 Na 38 Cl 75 SO 25

SO/Cl ratio: 0.3  
 Mash pH: 5.37  
 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

Target: IBU = 25, OG = 1.045.  
 Adapted the hop bill to 25 IBU.