

Mexican Hoppy Lager - 5.8%

International Pale Lager

Author: Bamford

Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.34
 Color : 3 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.050
 Original Gravity : 1.055
 Final Gravity : 1.011

Fermentables (24 lb 5.8 oz)

15 lb 2.2 oz - Pilsner 1.8 °L (62.2%)
 ^ Inköpt på Humlegården
 9 lb 3.5 oz - Flaked Torefied Maize 1.1 °L (3...)

Hops (34.1 oz)

60 min - 1.1 oz - Northern Brewer - 9.2% (14...
 60 min - 1 oz - Crystal - 3.6% (5 IBU)

Hop Stand

20 min hopstand @ 160 °F

Dry Hops

Day 10 - 16 oz - Sabro - 14%
 Day 15 - 16 oz - Sabro - 14%

Miscellaneous

Mash - 1.2 g - Calcium Chloride (CaCl2)
 Mash - 2.7 g - Epsom Salt (MgSO4)
 Mash - 1.2 g - Gypsum (CaSO4)
 Mash - 8 ml - Lactic Acid 80%

Yeast

0.7 pkg - White Labs Mexican Lager WLP940

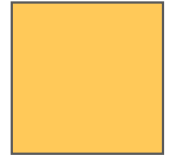
Starter

Step 1: 1.75 L (6.07 oz DME / 7.41 oz LME)
 100 billion cells overbuild: 0.56 L
 1.19 L pitch amount
 310 billion yeast cells
 5 million cells / ml

BIABasket

Batch Size : 11 gal
 Boil Size : 13.96 gal
 Post-Boil Vol : 12.71 gal

Mash Water : 11.88 gal
 Sparge Water : 3.85 gal
 Boil Time : 60 min
 Total Water : 15.74 gal



3 SRM

Brewhouse Efficiency: 63.6%
 Mash Efficiency: 70.5%

Mash Profile

Max fermentability with highest yield
 153 °F - Strike Temp
 145.4 °F - 30 min - Temperature
 158 °F - 30 min - Temperature

Fermentation Profile

Snabb Lager
 50 °F - 5 days - Primary
 68 °F (2 day ramp) - 5 days - Primary
 32 °F - 6 days - Primary

Water Profile

Reverse Osmosis Water (American Lager)
 Ca 13 Mg 6 Na 0 Cl 13 SO 38

SO/Cl ratio: 3
 Mash pH: 5.48

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: