

## LAGER - 03 - 5.5%

Author: SK

Type: All Grain

IBU : 45 (Tinseth)  
BU/GU : 0.85  
Color : 7 SRM  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 13.1 °P  
Original Gravity : 13 °P  
Final Gravity : 2.7 °P

### Fermentables (9 kg)

7 kg - Pilsen Malt 1.8 SRM (77.8%)  
1 kg - Caramel Pils 2.5 SRM (11.1%)  
1 kg - Melanoidin 35.5 SRM (11.1%)

### Hops (200 g)

60 min - 50 g - Hallertauer Mittelfrueh - 5.3...  
30 min - 50 g - Hallertauer Mittelfrueh - 5.3...  
8 min - 100 g - Mandarina Bavaria - 10.9% (19...)

### Miscellaneous

Mash - 10 ml - Lactic Acid 80%

### Yeast

60 g - Lallemend (LalBrew) Diamond Lager

### Brew Monk 40L

Batch Size : 41 L  
Boil Size : 45 L  
Post-Boil Vol : 45.31 L

Mash Water : 34 L  
Sparge Water : 20.9 L  
Sparge Water Temp : 76 °C  
Boil Time : 60 min  
Total Water : 54.9 L

Brewhouse Efficiency: 76.2%  
Mash Efficiency: 80.8%

### Mash Profile

High fermentability plus mash out  
55 °C - 15 min - Mash 1  
66 °C - 40 min - Mash 2  
72 °C - 15 min - Mash 3  
76 °C - 0 min - Mash Out

### Fermentation Profile

Ale  
14 °C - 10 days - Primary  
8 °C - 14 days - Secondary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 SRM