

Awesome Recipe

Created Sunday October 1st 2023




plane

Method: **All Grain** Style: **No Profile Selected** Boil Time: **60 min** Batch Size: **19 liters** (fermentor volume)

Pre Boil Size: **21.28 liters** Post Boil Size: **20 liters** Pre Boil Gravity: **1.047** (recipe based estimate)

Post Boil Gravity: **1.050** (recipe based estimate) Efficiency: **70%** (brew house) Source: **???**

Calories: **232 calories** (Per 500ml) Carbs: **23.6 g** (Per 500ml)

Original Gravity: **1.050** Final Gravity: **1.012** ABV (standard): **5.0%** IBU (tinseth): **15.0** SRM (morey): **4.6**  Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
2.31 kg	Innomalt - Pale Ale Malt 2-row	\$ 0.00 / kg \$ 0.00	36.8	2.3	52.7%
434 g	German - Pilsner	\$ 0.00 / g \$ 0.00	38	1.6	9.9%
340 g	German - Vienna	\$ 0.00 / g \$ 0.00	37	4	7.8%
300 g	German - CaraFoam	\$ 0.00 / g \$ 0.00	37	1.8	6.8%
1 kg	United Kingdom - Maris Otter Pale		38	3.75	22.8%

4,384 g / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
45 g	Mount Hood		Leaf/Whole	4.8	Aroma	0 min		78.9%
12 g	Sorachi Ace		Pellet	9.1	Boil	60 min	14.96	21.1%

57 g / \$ 0.00

Yeast

Fermentis - Saflager - German Lager Yeast S-23

Amount: 1 Each Cost: Attenuation (custom): 75% Flocculation: High

Optimum Temp: 9 - 22 °C Starter: No

Fermentation Temp: 16 °C Pitch Rate: 0.35 (*M cells / ml / ° P*) 82 B cells required

Priming

Method: dextrose Amount: 132.4 g Temp: 18 °C CO₂ Level: 2.5 Volumes

Target Water Profile

Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
10.85 L		Strike	75 °C	67 °C	60 min

Starting Mash Thickness: 2.5 L/kg

Starting Grain Temp: 18 °C

Quick Water Requirements

Water	Liters
Strike water volume at mash thickness of 2.5 L/kg	11
Mash volume with grains	13.9
Grain absorption losses	-4.4
Remaining sparge water volume (equipment estimates 14.7 L)	14.7
Pre boil volume	21.3
Boil off losses	-1
Hops absorption losses (first wort, boil, aroma)	-0.3
Post boil Volume	20
Misc. losses	-1
Going into fermentor	19
Total:	25.7
Equipment Profile Used:	Brewzilla