

India Pale Lager

Specialty Beer

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 12.27 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 2/21/2011

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
16.00 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	84.21 %
1.00 lb	Acidulated (Weyermann) (1.8 SRM)	Grain	5.26 %
1.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	5.26 %
1.00 lb	Melanoiden Malt (20.0 SRM)	Grain	5.26 %
1.00 oz	Millenium [17.60 %] (90 min)	Hops	34.9 IBU
0.50 oz	Simcoe [12.90 %] (60 min)	Hops	12.0 IBU
2.00 oz	Simcoe [12.90 %] (Dry Hop 7 days)	Hops	-
0.50 oz	Simcoe [12.90 %] (30 min)	Hops	9.2 IBU
1.00 oz	Centennial [9.70 %] (15 min)	Hops	8.9 IBU
1.00 oz	Centennial [9.70 %] (10 min)	Hops	6.5 IBU
1.00 oz	Centennial [9.70 %] (5 min)	Hops	3.6 IBU
1 Pkgs	SafLager Lager (DCL Yeast #W-34/70)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.049 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.012 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 4.73 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 75.1 IBU

Calories: 43 cal/pint

Est Color: 6.9 SRM

Color:



Mash Profile

Mash Name: My Mash

Total Grain Weight: 19.00 lb

Sparge Water: 14.80 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
FALSE

Mash PH: 5.4 PH

ERROR - All Grain/Partial Mash recipe contains no mash steps

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO₂:** 2.4
Pressure/Weight: 7.6 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

To download the Beersmith file click [HERE](#).

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