

BBoPP Lager

International Pale Lager (2 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.20 gal
Boil Time: 60 min
End of Boil Vol: 6.78 gal
Final Bottling Vol: 5.05 gal
Fermentation: Lager, Single Stage

Date: 15 Nov 2023
Brewer: Darin Petty
Asst Brewer:
Equipment: Lobster Pot II - BIAB
Efficiency: 70.00 %
Est Mash Efficiency: 82.9 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9.01 gal	Distilled Water	Water	1	-	-
3.22 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
2.55 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
2.07 g	Calcium Chloride (Mash)	Water Agent	4	-	-
0.32 g	Salt (Mash)	Water Agent	5	-	-
9 lbs	Swaen@Ale (3.6 SRM)	Grain	6	81.8 %	0.70 gal
1 lbs	Corn, Flaked (1.3 SRM)	Grain	7	9.1 %	0.08 gal
8.0 oz	Munich I (Weyermann) (7.1 SRM)	Grain	8	4.5 %	0.04 gal
8.0 oz	Swaen@Vienna (5.1 SRM)	Grain	9	4.5 %	0.04 gal
1.00 oz	Saaz [3.90 %] - Boil 60.0 min	Hop	10	12.3 IBUs	-
1.00 oz	Saaz [3.90 %] - Boil 30.0 min	Hop	11	9.5 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 21.8 IBUs
Est Color: 5.2 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.57
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
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Saccharification	Add 28.03 qt of water at 159.2 F	151.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Lager, Single Stage
Fermenter:

Storage Temperature: 60.0 F

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days

Notes

Created with *BeerSmith*