

Style: 1B. American Lager

Brewer: Beer-N-BBQ by Larry  
Brew Date: March 22, 2026

Brew System: 18G Anvil Foundry, Sparge, 75% PWR  
Chiller: JaDeD Concentric Hydra w ElectricChair  
Fermenter(s): BrewBuilt X3 14 Gal

Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	15.00	73.2%
Flaked Brown Rice (Briess)	5.00	24.4%
Rice Hulls	0.50	2.4%

Recipe Outputs		BJCP Guide	
	Design	Actual	Min Max
Extract Eff.:	75.0%	87.5%	
Brewhouse Eff.:	69.6%	#VALUE!	
O.G.:	1.045	1.049	1.040 1.050
F.G.:	1.008	1.005	1.004 1.010
Ferm Vol:	44.0		
Batch Vol:	40.0		
App Atten:	82.0%	89.8%	
IBUs:	12	12	8 18
ABV:	4.8%	5.8%	4.2% 5.3%
SRM:	3.0	3	2 4
BU:GU Ratio:	0.27	0.24	
Calories per US Pint:		204	

Water Information		
Chicago (Lake Michigan)		
ppm (mg/L)	Orig.	Adj.
Calcium	37	42
Magnesium	12	12
Sodium	9	9
Chloride	16	24
Sulfate	25	25
Alkalinity	102	
Cl/SO <sub>4</sub> Ratio	0.64	0.98

Total Water Required										
Design	59.0	qt	47.3	°F	Actual	59.0	qt	47.3	°F	
Mash Schedule & Water Infusions										
Step #	Schedule		Strike Water (Preheated Tun)				Mash		Mash pH	
	Temp °F	Time min	Design qt	°F	Actual qt	°F	°F	Design	Actual	
1	150	60	30.9	161	34.0	161.0	150.0	5.4		
2										
3										
4										
5										

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Crystal	Pellet	3.4	1.50	5.1	60
Crystal	Pellet	3.4	1.50	5.1	10
Crystal	Pellet	3.4	1.00	3.4	2



Support my work. Send me a tip:

<https://beernbbqbylarry.com/donate/>

Water Additions (grams)		
	Mash	Sparge
Gypsum	0.0	0.0
Cal Chloride	1.0	0.0
Epson Salt	0.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	0.0	0.0
Chalk	0.0	0.0
Lactic Acid	6	mL

Yeast Information		
Fermentis		
SafLager W-34/70		
Ferm Temp:	54-64	°F

Forced Carbonation		
CO2 Volume	2.5	
Temperature	38.0	°F
Pressure	11.2	PSI

Lautering Process (Wort Separation)							
		Design		Actual		Corrected	
		qt	°F	qt	°F	qt	°F
Fly Sparge	Sparge Water Req'd	29.3	150.0				150.0
	-	-	-				
	-	-	-				
	Time Req (min) @ 0qt/min	#DIV/0!	-				
	Wort Collected	51.1	150.0	53.0	150.0	53.0	150.0
Grains Only Contribution	Grain Absorb Rate	0.40	qt/lb	-0.97	qt/lb		
	S.G. Hydrometer	1.042		1.047	60.0	°F	1.047
	Refractometer	10.4	° Brix		° Brix		
	Mash Extract Efficiency	75%		87.5%		Hydrometer	
						Refractometer	

Boil Process							
		Design		Actual		Corrected	
		qt	°F	qt	°F	qt	°F
Boil	Start Volume	52.2	qt	53.0	qt		
	Time	60	min	60	min		
	End Volume (w/ IC)	49.2	qt	52.0	qt		
	Boil off Rate	5.3	qt/hr	1.0	qt/hr		
Post Boil	Chilled Volume	45.3	qt		qt	0.0	qt
		75	°F		°F	75	°F
O.G.	Hydrometer	1.045		1.049	60.0	°F	1.049
	Refractometer	11.3	° Brix		° Brix		

Fermentation & Clarification							
		Design		Actual		Corrected	
		qt	°F	qt	°F	qt	°F
Into Fermenter		44.0	75.0				
Into Bright Tank or Aging Vessel							
F.G.	Hydrometer	1.008		1.005	60.0	°F	1.005
	Refractometer	2.1	° Brix		° Brix		
Packaged Beer		40.0	qt		qt		

Other Ingredients/Additions		
	Amount	When
Whirlfloc tablets	2	15 min
Yeast Nutrient	1 tsp	15 min
Dry Yeast	2 pkg	pitch
Gelatin	1 g/gal	post-ferm

NOTES:  
 • Brew Day note:  
 • Fermentation: Pressure ferment ~3 weeks @ 6 psi pressure at ~59 deg F.  
 • Raise to 65 F 3 days for diacetyl rest.  
 • Cold crash to 36 F for 2+ days.  
 • Gelatin fine in kegs: Rate 1g gelatin per gallon of beer: Dissolve in 2 oz boiled but cooled dechlorinated water per gram gelatin. Stir. Heat to 160 deg F. Add to kegs and agitate. Purge headspace with CO2.  
 • Rack via closed transfer through filter if possible and chill.  
 • Carbonate then pour off sediment.  
 Misc Notes: Hop substitutes: French Strisslespalt, Hallertauer, Hersbrucker, Liberty, Crystal, Ultra.