

Style: 1B. American Lager

Brewer: BEER-N-BBQ by Larry
 Brew Date: May 23, 2021

Brew System: Blichmann BrewEasy, 10 Gal, Electric, 75% Power
 Fermenter: FK 35L Snubnose, FermZilla AR 30L

Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	14.00	70.0%
Flaked Yellow Corn (Briess)	5.00	25.0%
Rice Hulls	1.00	5.0%

Recipe Outputs			BJCP Guide	
	Design	Actual	Min	Max
Extract Eff.:	74.0%	79.2%	X	
Brewhouse Eff.:	69.4%	71.0%		
O.G.:	1.044	1.050	1.040	1.050
F.G.:	1.007	1.007	1.004	1.010
Ferm Vol:	44.0	40.0	X	
Batch Vol:	40.0	38.0		
App Atten:	83.0%	85.8%		
IBUs:	15	16	8	18
ABV:	4.8%	5.6%	4.2%	5.3%
SRM:	2.8	2.9	2.0	4.0
Calories per US Pint:		198		

Water Information		
Chicago (Lake Michigan)		
ppm (mg/L)	Orig.	Adj.
Calcium	37	43
Magnesium	12	12
Sodium	9	9
Chloride	16	26
Sulfate	25	25
Alkalinity	102	X
Cl/SO ₄ Ratio	0.64	1.03

Brewing Process						
Mash Schedule & Water Infusions						
Step #	T1	T2	Time min	Infusion		Act °F
	°F	°F		°F	qt	
1	80	145	60	155	26.0	154.0
2	145	158	30			
3						
4						
5						

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Cluster	Pellet	7.1	0.50	3.6	60
Cluster	Pellet	7.2	0.75	5.4	30
Cluster	Pellet	7.3	0.75	5.5	5



Support my work. Send me a tip:

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

Water Additions (grams)		
	Mash	Sparge
Gypsum	0.0	0.0
Cal Chloride	0.5	0.7
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	0	mL

Yeast Information	
Fermentis	
SafLager W-34/70	
Ferm Temp:	54-59 °F

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

Name				Design	Actual	Units	
No Sparge	Mash	pH	5.8	5.8	X		
	Water		34.5	32.5	qt		
	Temp		158.0	154.0	°F		
	-		-	-	-	-	
	-		-	-	-	-	
Pre-Boil	Volume		51.6	50.5	qt		
	Temp		158.0	177.0	°F		
	Grain Abs Rate		0.38	0.38	qt/lb		
	Grains Only	Hydro.	1.040	1.043	Temp		
		Corr SG	1.044	1.044	67.5		
	Grain + Sugar	Hydro.	1.040	1.043	Temp		
		Corr SG	1.044	1.044	67.5		
	Refracto.	10.0	10.2	° Brix			
	Corr SG	1.041	1.041	X			
	Extract Efficiency (Grains Only)		74%	79.2%	Hydro.		
			74.0%	Refrac			
Boil	Starting Vol		52.6	50.0	qt		
	Time		60	60	min		
	End Vol	w/ IC		49.2	46.7	qt	
		No IC		47.2	44.7	qt	
Fermenter	Volume		44.0	40.0	qt		
	Temp		75.0	72.0	°F		
Original Gravity	Hydrometer		1.044	1.048	Temp		
		Corr SG	1.050	1.050	73.5		
	Refractometer		10.9	12.4	° Brix		
Final Gravity	Hydrometer		1.007	1.006	Temp		
		Corr SG	1.007	1.007	70.3		
	Refractometer		1.9		° Brix		
		Corr SG	X	X			
Packaged Beer		40.0	38.0	qt			

Other Ingredients/Additions	Amount	When
Whirlfloc tablets	2	15 min
dry yeast	2 pkg	at Pitch

NOTES: