

Pilsner Appalachia - 3.8%

American Light Lager

Author: JCS

Type: All Grain

IBU : 13 (Tinseth)
BU/GU : 0.33
Color : 2 SRM
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.038
Final Gravity : 1.009

Fermentables (9 lb 4 oz)

6 lb 8 oz - Pilsen Malt 0.9 SRM (70.3%)
2 lb - Rice, Flaked 1 SRM (21.6%)
8 oz - Acidulated 3 SRM (5.4%)
4 oz - Carapils 1.5 SRM (2.7%)

Hops (1.5 oz)

60 min - 1 oz - Saaz - 3.75% (11 IBU)
10 min - 0.5 oz - Saaz - 3.75% (2 IBU)

Miscellaneous

Mash - 2.5 g - Calcium Chloride (CaCl2)
Mash - 1 g - Epsom Salt (MgSO4)
Mash - 1 g - Gypsum (CaSO4)

Yeast

1 pkg - Lallemmand (LalBrew) Diamond Lager

BrewZilla / RoboBrew 65L (1/2 batch)

Batch Size : 6.03 gal
Boil Size : 7.77 gal
Post-Boil Vol : 6.83 gal

Mash Water : 8.35 gal
Sparge Water : 0 gal
Boil Time : 60 min
Total Water : 8.35 gal



2 SRM

Brewhouse Efficiency: 70%
Mash Efficiency: 76.2%

Mash Profile

High fermentability
150 °F - 60 min - Temperature

Fermentation Profile

Lager (Standard)
52 °F - 18 days - Primary
59 °F - 3 days - Primary

Water Profile

Distilled Water (American Light Lager)
Ca 29 Mg 3 Na 0 Cl 38 SO 30 HCO 0

SO/Cl ratio: 0.8
Mash pH: 5.31

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: