

Unity Lager - Dry hopped Lager - 5.3%

International Pale Lager

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Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.42
 Color : 8 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.048
 Final Gravity : 1.008

Fermentables (5.2 kg)

4 kg - Pilsner Malt 3.3 EBC (76.9%)
 600 g - Carapils/Carafoam 3.9 EBC (11.5%)
 400 g - Terroir Paulista Munich 1 15 EBC (7.7%)
 200 g - Caramalt 35 EBC (3.9%)

Hops (105 g)

30 min - 45 g - Hallertauer Mittelfrueh - 4.7...
 15 min - 30 g - Saaz - 3.6% (5 IBU)

Dry Hops

7 days - 30 g - Saaz - 3.6%

Miscellaneous

Mash - 4 ml - Phosphoric Acid 85%

Yeast

1 pkg - Fermentis Saflager Lager W-34/70
 1 pkg - Fermentis Saflager West European Lage...

BrewZilla / RoboBrew 35L

Batch Size : 25 L
 Boil Size : 30.67 L
 Post-Boil Vol : 29.17 L

Mash Water : 22.35 L
 Sparge Water : 11.77 L
 Boil Time : 30 min
 Total Water : 34.12 L

Brewhouse Efficiency: 75%
 Mash Efficiency: 84%

Mash Profile

High fermentability plus mash out
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 20 °C - 0.8 Bar - 10 days - Primary
 20 °C - 0.8 Bar - 7 days - Secondary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC

Recipe Notes

Suggestion:

Set the valve for 0.8 Bar and insert a tube into water to observe when fermentation begins. You can also create an airlock (though it's not actually needed).

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