

SWAF

International Pale Lager

Recipe by **Derek Wuefrath**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	60 mins	80%	17.00 L	14.00 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.050	1.010	24.7	7.6	5.30%	

Mash and Sparge volumes calculated using the "Grainfather Connect G30" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner Organic Supplier: Gambrinus	4.00 kg (80%)	Mash	37.7	3.2
Vienna Malt Supplier: Gambrinus	1.00 kg (20%)	Mash	36.8	11.8

Mash Steps

	Temp	Time
Mash In	65 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Northern Brewer (IBU: 11.8)	15.00 g (33%)	Pellet	Boil	20 min	10.2
Northern Brewer (IBU: 4.9)	15.00 g (33%)	Pellet	Hop Stand	10 min	10.2
Magnum (IBU: 8.0)	15.00 g (33%)	Pellet	Hop Stand	10 min	16.5

Yeast

	Amount	Attenuation
Kolsch Yeast Product Code: 2565	750 ml	75 %

Yeast

Amount Attenuation

Extras

	Amount	Usage	Time
Calcium Chloride	2.4 g	Mash Water Addition	0 min
Calcium Chloride	1.98 g	Sparge Water Addition	0 min

Fermentation Steps

Temp Time

Notes
