

# Clear Lake Lager AG

Created Saturday March 16th 2019



NWBS

Method: **All Grain** Style: **Munich Helles** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.045** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **175 calories** (Per 12oz) Carbs: **17.9 g** (Per 12oz)

Original Gravity: **1.053** Final Gravity: **1.013** ABV (standard): **5.3%** IBU (tinseth): **23.75** SRM (morey): **4.33** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
10 lb	German - Pilsner		38	1.6	90.9%
0.50 lb	American - Caramel / Crystal 10L		35	10	4.5%
0.50 lb	Briess - Bonlander Munich		36	10	4.5%

**11 lb / \$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.25 oz	Hallertau Mittelfruh		Pellet	4.5	Boil	60 min	20.38	71.4%
0.50 oz	Hallertau Mittelfruh		Pellet	3.75	Boil	15 min	3.37	28.6%

**1.75 oz / \$ 0.00**

## Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.25 oz	Hallertau Mittelfruh (Pellet)		20.38	71.4%
0.5 oz	Hallertau Mittelfruh (Pellet)		3.37	28.6%

**1.75 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
3.58 gal		Strike	152 °F	60 min

Starting Mash Thickness: 1.3 qt/lb

## Yeast

### Wyeast - Bohemian Lager 2124

Amount: 2 Each Cost: Attenuation (avg): 75% Flocculation: Medium

Optimum Temp: 48 - 58 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 95 B cells required

## Priming

CO<sub>2</sub> Level: 2.47 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0