



# RECIPES

# INTERNATIONAL PALE LAGER

## LALBREW NOVALAGER™ 10HL



STEP 1

### LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>900</b>
<b>Beg Kettle Vol</b>	<b>1000</b>
L:G	2.8
<b>Mashing in Liquor</b>	<b>437</b>
Lauter	0
<b>Sparge Liquor</b>	<b>863</b>
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

### MALT

<b>Original Gravity/Plato</b>	<b>1,044</b>	<b>11.0</b>
<b>BME (premised)</b>	<b>0.900</b>	
<b>Colour (Lovibond)</b>	<b>2 to 4</b>	

	WEIGHT OF MALT (KG)
<b>Pilsner Malt</b>	<b>140</b>
<b>Flaked Maize</b>	<b>15</b>
<b>TOTAL</b>	<b>155</b>

TYPE OF MALT	% OF GRIST	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pilsner Malt</b>	90.3 %	3.1	2.7
<b>Flaked Maize</b>	9.7 %	0.5	0.0
<b>TOTAL</b>			<b>2.8</b>



### TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>145</b>	<b>63</b>
<b>Strike Temp</b>	<b>158</b>	<b>70</b>
Sparge Temp	174	79

SPARGE ACID

NONE

### FONT LEGEND

**Temp**  
**Gravity/Brewing parameters**  
**Water**  
**Malts**  
**Hops**  
**Yeast**



STEP 3

### HOPS

**Kettle Boil Time: 60 Min**

Hop Additions: 2

**IBUs: 20**

Irish Moss @ 30 min before knock-out:  
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Magnum</b>	11.6 %	<b>60</b>	0.870	17.40	<b>675</b>
<b>Hallertauer Tradition</b>	5.0 %	<b>10</b>	0.013	0.26	<b>312</b>
				<b>TOTAL</b>	<b>987</b>



STEP 4

### YEAST

<b>Yeast Type/Number</b>	<b>LalBrew NovaLager™</b>
<b>Fermentation Temp</b>	<b>Pitch @ 9°C, ferment @ 12°C</b>



### NOTES

• Non-filtered