

Yeast Lab Base

Lite American Lager

Type: All Grain **Date:** 09/01/2014
Batch Size (fermenter): 5.00 gal **Brewer:** Chaos
Boil Size: 7.42 gal **Asst Brewer:**
Boil Time: 90 min **Equipment:** Chaos Brewhouse
End of Boil Volume: 5.62 gal **Brewhouse Efficiency:** 72.00 %
Final Bottling Volume: 5.00 gal **Est Mash Efficiency:** 77.8 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

<u>Ingredients</u>					
Amt	Name	Type	#	%/IBU	
9 lbs 8.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	100.0 %	
0.25 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	2	11.9 IBUs	

Beer Profile

Est Original Gravity: 1.050 SG **Measured Original Gravity:** 1.046 SG
Est Final Gravity: 1.010 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 5.3 % **Actual Alcohol by Vol:** 4.7 %
Bitterness: 11.9 IBUs **Calories:** 151.6 kcal/12oz
Est Color: 3.5 SRM

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge **Total Grain Weight:** 9 lbs 8.0 oz
Sparge Water: 5.59 gal **Grain Temperature:** 72.0 F
Sparge Temperature: 168.0 F **Tun Temperature:** 72.0 F
Adjust Temp for Equipment: FALSE **Mash PH:** 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.47 qt of water at 157.8 F	148.0 F	75 min

Sparge Step: Batch sparge with 2 steps (1.68gal, 3.91gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Volumes of CO2: 2.3

Pressure/Weight: 3.93 oz

Carbonation Used: Bottle with 3.93 oz Corn Sugar

Keg/Bottling Temperature: 70.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)