

ALPINE LITE – AMERICAN LAGER

STANDARD AMERICAN BEER – AMERICAN LAGER

OVERVIEW

Super crisp and refreshing with a clean neutral malt profile, very light in colour with a super subtle hop flavour. Extremely refreshing!

BATCH STATISTICS

MASH WATER:	16.1 LITRES
SPARGE WATER:	14.14 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.042
FINAL GRAVITY:	1.009
ASSUMED EFFICIENCY:	73%
ABV:	4.33%
BITTERNESS:	12.3 IBU
COLOUR:	2.4 EBC

FERMENTABLES

WEYERMANN – PILSNER – 2.5 KG
– RICE, FLAKED – 1.7 KG

MASH PROFILE

SACC REST	66°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – WARRIOR – 7g – 15% AA – 60 MINS – 12.3 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS

YEAST

– BLUESTONE TIJUANA (1 PKG
ATTENUATION: 78%
FERMENTATION TEMP RANGE: 10°C – 12.8°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

10°C FOR 1 days
10°C FOR 5 days
11°C FOR 5 days
18°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.9 G
MASH – GYPSUM (CaSO4) – 1.3 G
MASH – PHOSPHORIC ACID – 2.5 ML
*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

FERMENT AT 12 DEGREES UNTIL GRAVITY IS BELOW 1.025 THEN SLOWLY INCREASE FERMENTING TEMPERATURE BY 1 DEGREE PER DAY UNTIL HITTING 15 DEGREES CELSIUS.

TO SPEED UP YEAST FLOCCULATION AND GET A CLEARER FINISH FASTER, DISSOLVE 1 BEER CLEAR FININGS SACHET IN 200MLS OF HOT WATER AND ADD DIRECTLY TO FERMENTER DURING THE COLD CRASH (IF KEGGING).

LAGER FOR EXTENDED PERIODS OF TIME AT CLOSE TO FREEZING TEMPERATURES 0 DEGREES CELSIUS FOR BEST RESULTS AND BEST CLARITY.