

GRINGO – MEXICAN CERVEZA/MEXICAN LAGER

INTERNATIONAL LAGER – INTERNATIONAL PALE 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:	17.6 LITRES
SPARGE WATER:	13.79 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.047
FINAL GRAVITY:	1.01
ASSUMED EFFICIENCY:	72%
ABV:	4.86%
BITTERNESS:	19.2 IBU
COLOUR:	2.9 EBC

FERMENTABLES

WEYERMANN – PILSNER – 3.2 KG
BRIESS – CORN YELLOW, FLAKED – 1.3 KG
WEYERMANN – CARAPILS/CARAFOAM – 0.2 KG

MASH PROFILE

SACC REST	64°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – MAGNUM – 11g – 12% AA – 60 MINS – 14.9 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – MAGNUM – 9g – 12% AA – 10 MINS – 4.3 IBU

YEAST

BLUESTONE YEAST BSY-L015 – BLUESTONE TIJUANA YEAST (1 PKG)
ATTENUATION: 75%
FERMENTATION TEMP RANGE: 10°C – 13°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

10°C FOR 1 days
10°C FOR 5 days
13°C FOR 4 days
17°C FOR 1 days
19°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.2 G
MASH – GYPSUM (CaSO4) – 1.4 G
MASH – PHOSPHORIC ACID – 2 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 0.94 G
SPARGE – GYPSUM (CaSO4) – 1.1 G

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

YEAST SUBSTITUTES: 2 PACKS W-34/70 OR 2 PACKS CELLARSCIENCE BAJA
LAGER FOR EXTENDED PERIODS OF TIME AT CLOSE TO FREEZING TEMPERATURES 0 DEGREES CELSIUS FOR BEST RESULTS AND BEST CLARITY.