

JAPANESE RICE LAGER

INTERNATIONAL LAGER – INTERNATIONAL PALE LAGER

OVERVIEW

A crispy rice lager with a dry finish and clean malty aroma and minimal hop character.

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:	1.044
FINAL GRAVITY:	1.007
ASSUMED EFFICIENCY:	72%
ABV:	4.86%
BITTERNESS:	18.4 IBU
COLOUR:	2.7 EBC

FERMENTABLES

WEYERMANN – PILSNER – 3.2 KG
BLUE LAKE MILLING – RICE, FLAKED – 1.5 KG

MASH PROFILE

SACC REST	65°C FOR 60 MINUTES
MASH OUT	75°C FOR 15 MINUTES

HOPS

BOIL – PERLE – 20g – 8% AA – 60 MINS – 18.4 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS

YEAST

FERMENTIS S-189 – SAFLAGER GERMAN LAGER (2 PKG)
ATTENUATION: 84%
FERMENTATION TEMP RANGE: 12°C – 15°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

11°C FOR 1 days
12°C FOR 6 days
14°C FOR 3 days
18°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 2.2 G
MASH – EPSOM SALT (MgSO4) – 0.73 G
MASH – GYPSUM (CaSO4) – 2.57 G
MASH – PHOSPHORIC ACID – 1 ML
SPARGE – PHOSPHORIC ACID – 0.2 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

IF YOU ARE MILLING YOUR OWN GRAIN ENSURE THE FLAKED RICE DOESN'T GET MILLED. THESE ARE ALREADY PROCESSED AND CAN LEAD TO A STUCK MASH/SPARGE.