

Blue Corn Lager

American Lager (1 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 07 Sep 2016
Brewer:
Asst Brewer:
Equipment: All-Grain - 60min
Efficiency: 70.00 %
Est Mash Efficiency: 73.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|-------|---|-----------|
| 8 lbs | Pale Malt (2 Row) US (2.0 SRM) | Grain | 1 | 80.0 % |
| 1 lbs | Blue Corn Grits (2.0 SRM) | Grain | 2 | 10.0 % |
| 1 lbs | Vienna Malt (3.5 SRM) | Grain | 3 | 10.0 % |
| 0.50 oz | Northern Brewer [8.50 %] - Boil 60.0 min | Hop | 4 | 16.1 IBUs |
| 1.00 oz | Hallertauer [4.80 %] - Boil 1.0 min | Hop | 5 | 0.8 IBUs |
| 1.0 pkg | Saflager Lager (DCL/Fermentis #W-34... | Yeast | 6 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.048 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 16.8 IBUs
Est Color: 3.8 SRM

Measured Original Gravity:
1.046 SG
Measured Final Gravity: 1.010
SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light
Body, No Mash Out
Sparge Water: 4.80 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
TRUE
Est Mash PH: 5.71
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

| | | Step | Step |
|--|--|------|------|
| | | | |

| Name | Description | Temperature | Time |
|---------|----------------------------------|-------------|--------|
| Mash In | Add 12.50 qt of water at 164.5 F | 149.0 F | 60 min |

Sparge: Fly sparge with 4.80 gal water at 168.0 F

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

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Keg with
12.54 PSI

Age for: 0.00 days

Storage Temperature: 0.0 F

Notes

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