

HÅNDBRYG.DK

BE**Landy Amber Lager #32**

Style: Moderne lys lager

Brewer: Thomas Nørgaar

Statistics

Volume:	15 liters
OG:	1054
FG:	
Alcohol:	5.4 % by vol.
Colour:	16 EBC (Amber)
Bitterness:	34 IBU
BU/GU:	0.62

Fermentables

Pilsner Malt 3 EBC 3500 grammes
Cara Crystal 120 EBC 250 grammes

Mash schedule: 66 degrees for 90 minutes.

Hops

Saaz 3.4% alpha 40 grammes 60 minutes
Saaz 3.4% alpha 60 grammes 10 minutes

Fermentation

Yeast: Saflager S-23
Fermented at 13 degrees C for 60 days.
Lagered at 8 degrees C for 60 days.

Comments:

Irish Moss+gærnæring

Brygdag: 29-01-2012