



PALE ALES, SESSION BEERS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

LAWNMASTER 5000

ALL GRAIN RECIPE KIT - 23L Batch

4.6% ABV - 26 IBU (BR 0.6#)

A light-bodied, dry and refreshing blonde ale, Lawnmaster is built to slay a ferocious thirst.



INGREDIENTS

- Pale Malt - 3.8kg
- Munich Malt - 400g
- Dextrin Malt - 200g
- Acidulated Malt - 100g

** Default Kit ingredients; other yeast options available. Whirlfloc and Nutrient sold separately.

HOPS

- Mosaic - 100g
- American Cascade - 50g
- Amarillo - 50g

YEAST**

LalBrew Nottingham Ale 11g

EXTRAS

Whirlfloc Tablet, Nutrient

HOPS

MALT

WATER PROFILE

HOPPY LIGHT
Ca² 50, Cl 50, SO₄²⁻ 100
Target Mash pH: 5.3

WATER ADDITIONS (RO Water)

Calcium Sulphate: 3.3g
Magnesium Sulphate: 3.3g
Calcium Chloride: 3g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 3.3g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS




^BATCH SIZE	23L	
TOTAL WATER	32L	
MASH WATER	15L	
SPARGE WATER	17L	
MASH TEMP	64°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	29L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.038	_____
ORIGINAL GRAVITY	1.042	_____
MASH EFFICIENCY	73%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)



60 min	10g MOSAIC	
5 min	30g CASCADE, Whirlfloc Tablet, 1 tsp Yeast Nutrient	
0 min	Turn off heat, allow to cool to 80°C	
80°C HOPSTAND	30g each MOSAIC and AMARILLO	
(15min)		
CHILL to 18°C	TRANSFER TO FERMENTER	
FERMENT	18°C	
DRY HOP	20g each MOSAIC and AMARILLO	
(Day 3)		



BREWER'S NOTES eg. check SG, Final Gravity, ABV...