

# Boston Lager

**Batch Size:** 23,00 l  
**Boil Size:** 29,54 l  
**Boil Time:** 60 min  
**Fermentation:** Lager, Three Stage  
**Alcohol by Vol:** 5,4 %  
**Bitterness:** 38,2 IBUs  
**Color:** 23,0 EBC

**Equipment:** Coobra CB3 2,5 kw  
**Efficiency:** 72,00 %  
**End of Boil Vol:** 26,04 l  
**Total Grain Weight:** 5,60 kg  
**Final Bottling Vol:** 22,00 l  
**Original Gravity:** 1,054 SG  
**Final Gravity:** 1,012 SG  
**Calories:** 427,1 kcal/l



## Ingredients

Amt	Name	Type	#	%/IBU
4,70 kg	Pale Ale (8,0 EBC)	Grain	1	83,9 %
0,50 kg	Munich (25,0 EBC)	Grain	2	8,9 %
0,40 kg	Crystal 150 (170,0 EBC)	Grain	3	7,1 %
18,00 g	Magnum [12,70 %] - Boil 60,0 min	Hop	4	24,1 IBUs
15,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 35,0 min	Hop	5	5,2 IBUs
10,00 g	Cascade [8,00 %] - Boil 35,0 min	Hop	6	7,0 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
20,00 g	Cascade [8,00 %] - Boil 2,0 min	Hop	8	1,4 IBUs
15,00 g	Hallertauer Mittelfrueh [4,00 %] - Boil 2,0 min	Hop	9	0,5 IBUs
2,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	10	-
20,00 g	Cascade [8,00 %] - Dry Hop 5,0 Days	Hop	11	0,0 IBUs
20,00 g	Hallertauer Mittelfrueh [4,00 %] - Dry Hop 5,0 Days	Hop	12	0,0 IBUs

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,60 l of water at 71,9 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

**Sparge:** Fly sparge with 15,55 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.  
Add water if needed to achieve final volume of 23,00 l

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2,0 pkg	Bavarian Lager (Mangrove Jack's #M76)	Yeast	10	-

- Primary fermentation (14,00 days at 10,0 C)
- Secondary fermentation (4,00 days at 16,0 C)
- Age for 20,00 days at 16,0 C

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
20,00 g	Cascade [8,00 %] - Dry Hop 5,0 Days	Hop	11	0,0 IBUs
20,00 g	Hallertauer Mittelfrueh [4,00 %] - Dry Hop 5,0 Days	Hop	12	0,0 IBUs

**Carbonation Type:** Bottle  
**Weight:** 141,85 g  
**Bottling Temperature:** 21,1 C

**Carbonation Used:** Bottle with 141,85 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 5,0 C