



DOM: 032/25 13573

GREAT MARLIN LAGER

BJCP 2021: 2A



ALL-GRAIN METHOD (13573)

4.4 kg CP Premium Pale Malt



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins



SPECIALTY MALTS

0.2 kg MK Chit Malt0.05 kg WY Acidulated Malt



HOPS

7 gm Pride of Ringwood 8 gm Pride of Ringwood @ 60 (Bittering hops)

@ 10 (Flavour hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Bluestone - Stuttgart Wyeast 2278 - Czech Pils SafLager - S-23

Morgans - Premium Lager Yeast

Lallemand - Diamond Cellarscience - German



BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.041 Estimated F.G.: 1.010 Estimated ABV: 4.1%

EBC: 7 IBUs: 11

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A highly-attenuated pale lager without strong flavours, typically well-balanced and highly carbonated. Served cold, it is refreshing and thirst-quenching.

Aroma: Low to medium-low malt aroma, which can be grainy-malty or slightly sweet. Hop aroma may range from very low to a medium, spicy or floral hop presence.

Appearance: Pale straw to gold colour. White, frothy head may not be long lasting. Very clear.

Flavour: Low to moderate levels of grainy-malt flavour, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery character. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. Neutral aftertaste with light malt and sometimes hop flavours.

Mouthfeel: Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.