

TAKE YOUR PILS – GERMAN PILSNER

PALE BITTER EUROPEAN BEER – GERMAN PILS

OVERVIEW

A classic simple German pils. Fresh, crisp and traditional. A great summertime or session beer for all lovers of beer.

BATCH STATISTICS

MASH WATER:	17 LITRES
SPARGE WATER:	13.48 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.047
FINAL GRAVITY:	1.009
ASSUMED EFFICIENCY:	75%
ABV:	4.99%
BITTERNESS:	29.2 IBU
COLOUR:	4.1 EBC

FERMENTABLES

WEYERMANN – PILSNER – 3.9 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 0.6 KG

MASH PROFILE

SACC REST	65°C FOR 60 MINUTES
MASH OUT	75°C FOR 20 MINUTES

HOPS

BOIL – HALLERTAUER MITTELFRUEH – 43g – 6% AA – 60 MINS – 29.2 IBU
BOIL – WHIRLFLOC – 1 ITEMS – 15 MINS
BOIL – HALLERTAUER MITTELFRUEH – 35g – 4% AA – 0 MINS – 0 IBU

YEAST

FERMENTIS W-34/70 – SAFLAGER LAGER (2 PKG)
ATTENUATION: 80%
FERMENTATION TEMP RANGE: 12°C – 15°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

12°C FOR 4 days
15°C FOR 10 days
20°C FOR 2 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.3 G
MASH – EPSOM SALT (MgSO4) – 0.9 G
MASH – GYPSUM (CaSO4) – 1.5 G
MASH – LACTIC ACID – 4 ML
SPARGE – CALCIUM CHLORIDE (CaCl2) – 1.03 G
SPARGE – EPSOM SALT (MgSO4) – 0.71 G
SPARGE – GYPSUM (CaSO4) – 1.19 G
SPARGE – LACTIC ACID – 1.5 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

FRESH AND CRISP TRADITIONAL STYLE PILSNER. A BASIC RECIPE WITH A DELICIOUS AND SESSIONABLE FINISH BUT WITHOUT THE HEAVY BODY. CONDITION FOR AS LONG AS POSSIBLE BEFORE DRINKING.