

HOMEBREW - CRISP GERMAN PILSNER

Crisp, noble and refined | ABV 4.2% | IBU 21 | OG 1040 SG

The Pilsner style takes a lifetime to master. There is nowhere to hide with this deceptively simple recipe so only the most well-made and consistent malts should be used on this style. Our German Pilsner Malt doesn't need step or decoction mashing and will deliver a beautiful white head and clear beer, as befits the style.

BASICS


BATCH SIZE FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1040 SG
FINAL GRAVITY:	1007 SG
IBUs:	21
COLOUR (EBC/SRM):	5.5 / 3
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS




 MALTS	(kg)	%
GERMAN PILSNER	3.98	97
VIENNA	0.12	3
TOTAL	4.11	

YEAST

DIAMOND LAGER

 HOPS	(g)	Alpha Acid %	Contribution	Add
MAGNUM	6.3	13.5	32.5	Start of Boil
MAGNUM	6.3	13.5	32.5	Middle
HERSBRUCKER	13.1	3	15	Flame Out
TETTNANGER	9.5	5.5	20	Chill to 80°C then add (15min stand)

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	14°C / 57°F
TARGET ATTENUATION:	84%
 MASH LIQUOR VOL (LITRES):	11.1
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins **BOIL: 60 mins** **STAND: 15 mins**



Mike's Top Tip

"Reducing the wort temperature to 80°C prior to late hop addition will ensure that the fine aromas of the noble Tettnanger hop can be appreciated in the finished beer."