LAGERS, GERMAN BEERS

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BREW # ____
DATE BREWED _____
DATE PACKAGED _____

DAS IST GOOD PILS

ALL GRAIN RECIPE KIT – 23L Batch

5.4% ABV - 32 IBU (BR 0.7#)

In this classic German Lager our pilsner malt is the real star. Floral and zesty Saaz hops coast along a crisp and crackery Pilsner base, finishing snappy and dry. *Das ist good, ja?*

INGREDIENTS

Premium Pilsner Malt - 4.9kg
Dextrin Malt - 250g
Acidulated Malt - 120g

YEAST**

SafLager W-34/70 11.5g
(2 packs recommended)

HOPS

Saaz - 100g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient

RECIPE NOTES

Allow extra fermentation and conditioning time for clarity and a refined flavour.
A 'diacetyl rest' (ie ramping the temperature at the end of fermentation) is recommended.

** Default Kit ingredients.
Whirlfloc and Nutrient sold separately.

HOPS
MALT

WATER PROFILE

LIGHT AND HOPPY
Ca^2 50, Cl 50, $SO4^2$ 100
Target Mash pH: **5.3**

WATER ADDITIONS *(RO Water)*

Calcium Sulphate: **1.7g**
Magnesium Sulphate: **2g**
Calcium Chloride: **1.7g**

WATER ADDITIONS *(Brisbane Tap)*

Calcium Sulphate: **1.7g**
Potassium Metabisulphite: **1/4 teaspoon**

BREW DAY NUMBERS

		RECORDED NUMBERS
^BATCH SIZE	23L	
TOTAL WATER	33.5L	
MASH WATER	17L	
SPARGE WATER	16.5L	
MASH TEMP	65°C	
MASH TIME	60m	
^BOIL VOLUME	29.5L	_____
BOIL TIME	70m	
^PRE-BOIL GRAVITY	1.044	_____
ORIGINAL GRAVITY	1.049	_____
MASH EFFICIENCY	75%	_____

^ 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 (70min boil)

70 min	70g SAAZ
15 min	30g SAAZ
5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat
CHILL to 10°C	TRANSFER TO FERMENTER
FERMENT	10°C for 4 days
RAISE TEMP	12°C for 10 days*
DIACETYL REST	18°C for 2 days
COLD CRASH & CONDITION	In fermenter or keg until clear *Or until fermentation slows

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