

DAS IST GOOD PILS

German Pilsner 5.5%



What's included in the kit?*

- Packaged measured grains
- 100g Saaz Hops
- Saflager W-34/70 Yeast
- Whirlfloc Tablet (optional)

* Default single batch ingredients.



MASH 65° for 60min

BOIL 60mins

HOPSTAND? No

DRY HOP? No

GRIST*

Premium Pilsner Malt	4.9kg
Voyager Dexter Malt	250g
Acidulated Malt	120g

HOP SCHEDULE

70g Saaz	60min
30g Saaz	15min

- Using the **water volume** chart below, add your **mash water** to your brewing system, and heat water to 67°.
 - While water is heating, add the recommended **water additions** into a small glass of your mash water and stir well to dissolve. Add back to your system.
 - Once target temp has been reached, set your system back to 65° and add your pre-milled grain, stirring in well with your mash paddle for a few minutes to break up any dough balls that might form. Start your **60 minute** mash timer.
 - Start recirculating your wort at a moderate speed. Monitor the flow to ensure that your recirculating wort is just covering the top of the grain bed; adjust your flow speed accordingly. **OPTIONAL:** After 10 minutes, check your mash pH. If you are over your target pH by more than 0.1, add your **Lactic Acid** now. Preheat your sparge water to 78°.
OPTIONAL: After your mash has finished, raise temp to 75° for 5 minutes
 - Lift malt pipe and begin sparging, ensuring even coverage over the grain bed. Your sparge speed will depend on your grain bill, so allow the wort to drain until all sparge water is used and the run-off has slowed to a slow drip. Start raising the temp for the boil.
 - Once the boil has been reached, start your boil timer. **Add 70g Saaz Hops.** Remember that additions are counting down from 60 (ie. a 10min addition is with 10 minutes remaining in the boil). Add **30g Saaz Hops** with 15 minutes remaining in the boil, then 5 minutes later add your **Whirlfloc Tablet**.
 - After the boil timer has finished, turn off the heat and allow another 10 minutes for the whirlfloc to start coagulating and dropping out some of the proteins in the wort (aka the "cold break"). You should see this taking effect.
 - Now it's time to chill your wort using your preferred method. Either transfer your wort to a sanitised No Chill Cube, or transfer through your preferred chiller directly to your sanitised fermenter.
 - Ensure your wort has cooled to below 12° before **pitching your yeast** – you may need to store your wort in your fermentation fridge to drop the last few degrees. Our fermentation schedule starts at 10°, raising to 12° after 4 days. We want a nice and cool ferment for this one. **OPTIONAL:** Aerate your wort before pitching yeast using an oxygen wand or by shaking your fermenter aggressively.
 - We recommend performing a diacetyl rest as fermentation slows. Raise the temperature to 18° until fermentation is complete. Using your hydrometer, check that the specific gravity is stable over two or three days.
- You're almost there! We recommend cold crashing for at least two days before packaging your beer. This beer from extended cold conditioning (aka "lagering"). If you can bear to wait a few weeks, your patience will be rewarded!

“A light bodied and crisp German lager. Clean, bitter and refreshing with a floral hop aroma...”

WATER PROFILE

Lager (Bitter)

Cl: 50 | SO4: 100 | Ca: 50

ADDITIONS

Gypsum: 3.2g
Epsom Salts: 3.6g
Calcium Chloride: 3.1g
Lactic Acid: 2ml*
Potassium Metabisulphite: ¼ tsp**

PLEASE NOTE: Additions are based off Reverse Osmosis water. If using Brisbane tap water, we recommend adding Gypsum only. Minerals may be added directly to the mash, or split between the mash and sparge water.

* Lactic Acid should only be added if necessary, after measuring pH with a calibrated pH meter.

** If using tap water: Split between mash and sparge water

Don't stress if you don't hit these numbers exactly! Just remember to not have too many beers before boil, and most importantly.... RDWHAHB!



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CROWD PLEASER



BEGINNER RECIPE



TOP RATED

WATER VOLUMES

Water to Grain Ratio: 2.7L per kg
Total Water: 32.2L Approx (10a systems)

BREW SYSTEM	MASH	SPARGE
Grainfather G30	17.7L	15.5 L
Grainfather G40 (10a)	15L	17.1L
Grainfather G40 (15a)	19.5L	14.8L
BrewZilla 35L Gen4	15L	17.1L

TARGET STATS

Colour (EBC): (6)
IBU: 31
BU/GU Ratio: 0.62
ABV: 5.3%
Fermenter Volume: 23L
Original Gravity: 1.049
Pre-Boil Gravity: 1.044
Final Gravity: 1.009
Wort pH: 5.3

BREW STATS

Date: _____

HOP INTENSITY

4/10



MALT INTENSITY

3/10



YEAST / FUNK

0/10

