Belgian Malts that Make Your Beer So Special

Pilsner 1

Beer recipe



ABV 4.8%	Color 7 EBC	Bitterness 35 IBU

Description
Pilsner beer based on the Bavarian Pilsner style. Light pale color, hoppy notes from Saaz with a refreshing finish.

BREWER`S TIPS
The fresher the better will be those noble herbs and spices notes from Saaz

Keep the pitching rate high (1.0-1.2g/L)

to have a cleaner beer.

Only drop the temperature to 8°C when diacetyl and acetaldehyde have been below acceptable levels.

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This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT

Château Pilsen 2RS	85% / 13.7 kg
Château Vienna	10% / 1.6 kg
Château Cara Clair®	5% / 0.8 kg

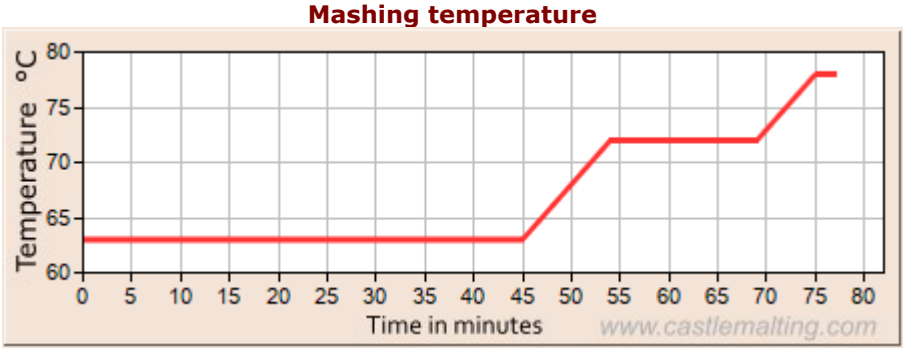
HOPS

Saaz (3.5% aa)	600 g

YEAST

SafLager S-23	120 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 63°C

Rest for 45min at 63°C Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C **to mash out.**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: At the beginning of boil add 225g of Saaz

Hop Addition 2: After 40min add 200g of Saaz

Hop Addition 3: After 55min add 175g of Saaz

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.2°P	Efficiency	90%

Step 3: Fermentation and Maturation Cooldown the wort to 10°C and pitch the yeast. Ferment at 10°C for 2 days and then raise the temperature to 14°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days) drop the temperature to 8°C and rest for 1 day and then harvest the yeast. After removing the yeast, drop the temperature to 2°C and rest for 7 days.

Attenuation	80%	FG	2.3°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and Safbrew F-2.