Belgian Malts that Make Your Beer So Special

Pilsner 2

Beer recipe



ABV 5.1%	Color 10 EBC	Bitterness* 28 IBU

Description
Lager beer with a shiny blond colour. It presents the classic profile of Pilsner beer: malty taste, moderate-high bitterness and hoppy aroma with ester notes produced in a well-controlled fermentation.

*The bitterness depends on the alpha acid contentof hops, boiling conditions and other parameters.

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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	76% / 15.0 kg
Château Munich	16.0% / 3.2 kg
Château Cara Clair®	8% / 1.6 kg

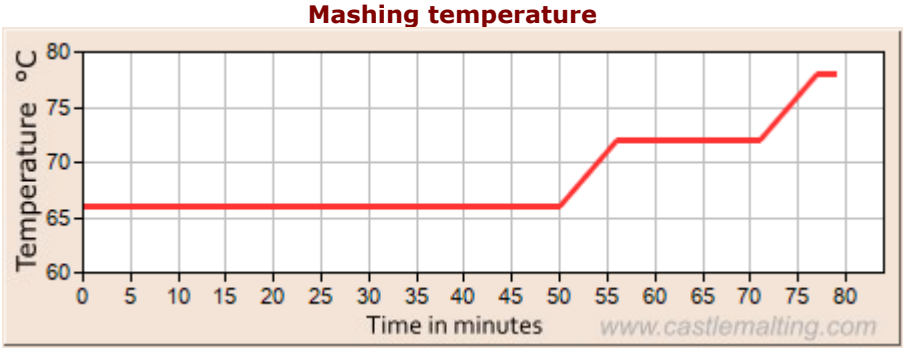
HOPS

Saaz (3.5% aa)	400 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 66°C.

Rest for 50min at 66°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: After 10min add 100g of Saaz.

Hop Addition 2: After 30min add 100g of Saaz.

Hop Addition 3: After 45min add 100g of Saaz.

Hop Addition 2: After 55min add 100g of Saaz.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.8°P	Efficiency	80%

Step 3: Fermentation and Maturation
Cool down the wort to 10°C and pitch the yeast. Ferment at 10°C for 2 days then rise to 14°C. Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to 8°C and

rest for 1 day and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	78%	FG	2.55°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast and carbonate until **4.7 g/L of CO2.** The beer is ready for packaging and drinking. Enjoy!
For refermentation in the bottle, add brewing sugar and SafAle F-2.