

Creating a European Pilsner with Eraclea malt is a great choice, as Eraclea malt is known for its high-quality ingredients. Here's a basic recipe for a European Pilsner using Eraclea malt:

Ingredients:

Grains:

- 9 lbs (4.1 kg) Eraclea Pilsner Malt
- 1 lb (0.45 kg) Carafoam or carapils
- Hops:
 - 1 oz (28 g) Saaz Hops (bittering, 60 minutes)
 - 1 oz (28 g) Saaz Hops (flavor, 15 minutes)
 - 1 oz (28 g) Saaz Hops (aroma, 1 minute)

Yeast:

- Pilsner Lager yeast

Water:

- Use soft water with a balanced mineral profile, as is typical for Pilsners.

Instructions:

- **Mash:** Heat 3.5 gallons (13.2 liters) of water to around 165°F (74°C) and add your crushed grains. Maintain a temperature of 148-152°F (64-67°C) for about 60-90 minutes to allow for enzymatic conversion.
- **Sparge:** Sparge the grains with enough water to collect 6.5 gallons (24.6 liters) of wort.
- **Boil:** Bring the wort to a boil and add hops according to the schedule mentioned above.
- **Cool:** After the boil, rapidly cool the wort to around 55-60°F (13-16°C).
- **Fermentation:** Transfer the wort to a fermentation vessel and pitch the yeast when it reaches the appropriate temperature. Ferment at around 50-55°F (10-13°C). Lager for several weeks at around 34-38°F (1-3°C).
- **Bottle or Keg:** After fermentation and lagering, you can bottle or keg your beer with the appropriate priming sugar for bottling.
- **Aging:** European Pilsners benefit from aging. Allow your beer to mature for at least 4-6 weeks in the bottle or keg before enjoying it.

Remember to follow good brewing practices, including sanitation, and adjust the recipe to your specific equipment and preferences. The key to a great Pilsner is proper fermentation temperature control and patience, as the lagering process is critical for achieving that clean, crisp Pilsner flavor.