

Dolce Far Niente Italian Pilsner

This homebrew recipe is from Craig Chapman, general manager of Midwest Supplies, as part of his collaboration with Andy Goettsch, head brewer at [Nouvelle Brewing by Travail](#). It is a beer-wine hybrid (these go by many names: oenobeer, vinobirra, vinale, Italian Grape Ale) that co-ferments beer wort with wine grape juice/must. The pro-scale version of the beer was fermented with Italian Trebbiano wine juice from Midwest Supplies biannual fresh wine juice buy. If you are brewing this at other times of the year and cannot find Trebbiano juice, go for another white wine must with fruity notes to complement the honeysweet character of the beer's malt bill and floral, spicy hops.

Note that this recipe is for 5 gallons total: 4 gallons of beer wort plus 1 gallon of wine must. The percentage of extract or fermentable sugar is noted in the ingredients. This is a road map for the brew, but you might want to adjust via brewing software for your home system. Also important, this recipe is written to include 100% fresh varietal wine grape juice. If fresh juice is not available and you are making this recipe using concentrated juice from a wine kit, make sure to dilute the proper amount of wine juice to a gravity of 20-24 BRIX for the wine must portion of the wort/must blend. It's all a little bit more work than your average brew or wine blending day, but well worth the effort.

See our [article with Pro Tips for Brewing Oenobeer at Home](#) from Andy Goettsch at Travail Brewing.

Dolce Far Niente Italian Pilsner - Homebrew Recipe

Batch Size 5 gallons (wort + must)

SG 1.050

FG 1.012

5% Projected ABV

39 IBU

Ingredients

Malt / Extract:

- 7.25 lbs (40.4%) Eraclea Pilsner
- 0.18 lb (0.9%) Carahell
- 100 oz (58.7%) Trebbiano or other white wine must (assuming 23 brix) in primary ferm.

Hops:

- 0.5 oz (30 IBU) German Magnum (14% AA) @ 90 min
- 1 oz (3.75 IBU) Vanguard (5%) @ whirlpool
- 1 oz (4 IBU) German Hallertau (4.1%) @ whirlpool

- 0.5 oz Vanguard post ferm @ dry hop
- 0.25 oz German Hallertau post ferm @ dry hop

Yeast Suggestions:

- L13 Imperial Global
- Saflager 34/70

Step mash:

- 146F for 40 min
- 158F for 30 min
- 168 mashout

Process

- Boil 90 min, chill to 52F.
- Transfer onto grape must, ferment at 54F until complete.
- Soft crash to 45F.
- Pull yeast.
- Dry hop with 0.5 oz Vanguard and 0.25 oz German Hallertau for 1 day.
- Cold crash to 30 and lager for 4 weeks.