

Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)

Backyard Pilsner

		A lightly hopped, o	clean. crisp refreshing beer.	When a day of yard worl Pils.	k beckons, grab a Backyard	Original Gravity: 1.048
						Final Gravity: 1.012
	All Grain Recipe					Color SRM : 6.35
Procedure : Please re-	AG99-2678 bead all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.					Alcohol by Volume : 4.61
						IBU: 34.90
Clean	It is important to thoroughly clean and sanitize all of your brewing equipment. Assemble your mash tun. Add 1 quart of 180°F water for every pound of grain to be mashed (add water first). By adding water first, you will pre-heat your mash tun. Stir water until your temperature hits 170°F. It is now time to add your CRUSHED grains to the cooler. Gently dough grains in until all grain is covered by water. Place lid on and continue to Mash.					Grains : 8.25 lbs Pilsen Malt - Avangard Malz Premium 0.75 lbs Cara Pils
Mash	After 10 minutes you can check your temperature. You will be between 149°F and 156°F assuming you measured your water and grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water your expected final volume (5 gallons if you want five gallons of brew).					
Conversion	After mashing for one hour, you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to the wort. If it quickly disappears or stays/remains red, you are ready to move on. If the iodine turns black, starch is still present. Calibrate your thermometer. Recheck the temperature of the mash. If both are accurate, do another iodine test every 20 minutes until conversion is complete.					
Sparge	Conversion is now complete. Slowly drain 1/2 gallon of wort and pour it back on top of your mash. This process (Vorlauf) is used to clear your wort. You may need to run more than 1/2 gallon. When wort is clear, sparging is your next process. Sparging is no more than rinsing the sweet wort from the grains in your mash tun. You will want to gently pour 200°F water over your grains (try to keep an inch or so of clean water on top of the grain bed). SLOWLY collect your wort from the spigot at the bottom of your mash tun. This process should take ONE HOUR. If this is rushed, your gravity will be lowtake your time!					
Boil	After ONE HOUR and you have collected enough wort, it is time to start your boil. Keep in mind you will lose approximately 15% of your boil due to evaporation. If you want five gallons of beer, start with six gallons of wort. You are now on familiar ground. You will simply add your hops as scheduled in the recipe. No need to add specialty grains, they were in your mash. Be sure to add your wort chiller to the last 15 minutes of the boil.					
Hop & Additive Schedule		Ounces	Hop/Additives	Hop Addition		
				Hop Addition	Boil Time (minutes)	-
			4 HBU Pack	Boil/Bittering	60	-
and preparing	chiller. Cool the The fermenting e	1 c ute boil is over, wort to approxin quipment needs	4 HBU Pack oz Saaz it is time to cool the wort nately 100° F as quickly s to be sanitized. This c	Boil/Bittering Aroma . There are many w as possible. an be done while the	60 5 ays to cool a wort, the A e wort is cooling. Be su	AIH recommendation is a wort re to clean and sanitize the nto contact with the wort should
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