



# Pilsner

## Pilsner - 4.5%

### Grain Bill:

4.5kg Weyermann Pilsner Malt

### Hop Schedule:

30g Hallertauer Mittelfrueh for 60 minutes boil

20g Hallertauer Mittelfrueh for 10 minutes boil

### Yeast:

1x 11.5g W-34/70 Pitched @ 10°C

### Suggested Additions for 10 minutes boil

5g Yeast Nutrient  
1g BF640 Beer Fining

### Expected Gravity Readings:

Est. OG: 1.044  
Est. FG: 1.008  
Est. ABV: 4.5%

## Recommended Fermentation Schedule

**Yeast Pitch:** 10°C  
**Day 14:** Raise to 15°C  
**Day 17:** Drop to 2°C

**Lager for three to four weeks**

Keg or bottle

## BREW DAY NOTES

**Date:**

\_\_\_\_\_  
**Litres in Fermenter:**

\_\_\_\_\_  
**Original Gravity:**

\_\_\_\_\_  
**Yeast Pitch Temp:**

\_\_\_\_\_  
**Fermentation Temp:**

\_\_\_\_\_  
**Days in Fermenter:**

\_\_\_\_\_  
**Final Gravity:**

## ABV Calculator

$ABV = (OG - FG) * 131.25$

$ABV = ( \text{_____} - \text{_____} ) * 131.25 = \text{_____}$

## Instructions:

**Please note:** *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **14.5 Lts** of mash water to **69°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 66°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**,
- during this time you should have your **17 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 10°C**, aerate the wort and then pitch the sanitised yeast packet. Follow the suggested fermentation schedule on the first page.
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.008**, which will make a **4.5% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.  
Enjoying it.