

CRISP - GERMAN PILSNER


Crisp, noble and refined | ABV 4.2% | IBU 21 | OG 1040 SG

The Pilsner style takes a lifetime to master. There is nowhere to hide with this deceptively simple recipe so only the most well-made and consistent malts should be used on this style. Our German Pilsner Malt doesn't need step or decoction mashing and will deliver a beautiful white head and clear beer, as befits the style.

BASICS


BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	40 SG
FINAL GRAVITY:	7 SG
IBUs:	21
COLOUR (EBC/SRM):	5.5 / 3
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
GERMAN PILSNER	3.980	97
VIENNA	0.120	3
TOTAL	4.110	100

YEAST

LALLEMAND DIAMOND LAGER - 11G

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
MAGNUM	9	12	13.5	Start of boil
MAGNUM	8	8	13.5	Middle
HERSBRUCKER	5	0	3	Flame out
TETTNANGER	20	0	5.5	Chill to <82°C then add (stand 15 mins)

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	14°C / 57.2°F
TARGET ATTENUATION:	82%

 MASH LIQUOR VOL (LITRES):	15
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 90 mins

Crisp Malt's Top Tips



"Reducing the wort temperature to 82°C prior to late hop addition will ensure that the fine aromas of the noble Tettnanger hop can be appreciated in the finished beer."