



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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German Style Pilsner

(7bbl)

Description: Medium bodied, clean and quite hoppy.

Quantity	Ingredients
300 lbs	Briess Pilsen Malt
50 lbs	Briess Carapils® Malt
50 lbs	Briess Ashburne® Mild Malt

Total boil time = 90 minutes

1. 1.75# Perle hops (7.7%) – 90 minute boil
2. 1.4 oz Breakbright kettle coagulant – boil 20 minutes
3. 2# Saaz hops (3.1%) – boil 10 minutes
4. 4# Saaz hops (3.1%) – whirlpool
5. #2124 Wyeast Bohemian Lager yeast

Specs:

1. Mash at 150° F for 45 minutes. Sparge at 170° F.
2. Knock out at 65° F and oxygenate highly.
3. Once fermentation begins ferment at 52° F.
4. 12.0 Brix
5. 40 IBUs
6. 4.8% abv
7. Color – 4.5 SRM