

281 Passion Pilsner 5 Gallon All Grain

German Pils (5 D)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Lager, Three Stage

Date: 25 Aug 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 500.75 ml warm water and add optional 25.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.84 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Malteurop Pilsen (1.8 SRM)	Grain	1	79.4 %	0.55 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	2	13.5 %	0.09 gal
10.0 oz	Acid Malt (3.0 SRM)	Grain	3	7.1 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.75 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.08 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.040 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	4	9.9 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	5	9.0 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	6	6.9 IBUs	-
0.25 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.046 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) [23.66 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.046 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 25 Aug 2021 - Primary Fermentation (4.00 days at 54.0 F ending at 54.0 F)
- 29 Aug 2021 - Secondary Fermentation (10.00 days at 54.0 F ending at 54.0 F)
- 08 Sep 2021 - Tertiary Fermentation (3.00 days at 62.0 F ending at 62.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 11 Sep 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 60.0 F
- 11 Oct 2021 - Drink and enjoy!

Notes