

281 Passion Pilsner 5 Gallon Extract

German Pils (5 D)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 25 Aug 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Lager, Three Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 541.96 ml warm water and add optional 27.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.06 gal
- Steep Grain Weight: 2 lbs 1.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 11.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	1	17.9 %	0.13 gal
6.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	2	4.0 %	0.03 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 1.60 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.077 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	3	67.5 %	0.53 gal
1 lbs	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	4	10.6 %	0.08 gal
1.00 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	5	14.2 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	6	6.4 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	7	5.0 IBUs	-
0.25 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.050 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.013 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