

# 335 Seven Deadly Sins Vol 2: Pride 5 Gallon E

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:** 01 Apr 2022  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 515.43 ml warm water and add optional 25.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.62 gal
- Est Boil Water Addition: 3.66 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.073 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	1	13.6 %	0.08 gal
6 lbs 6.0 oz	Pilsner Liquid Extract [Boil] (3.5 SRM)	Extract	2	86.4 %	0.54 gal
1.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 90.0 min	Hop	3	16.9 IBUs	-
1.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 30.0 min	Hop	4	12.3 IBUs	-
0.50 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 5.0 min	Hop	5	1.1 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.047 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 Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.047 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

### Fermentation

- 01 Apr 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 05 Apr 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 15 Apr 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar

- Age beer for 30.00 days at 65.0 F
- 15 May 2022 - Drink and enjoy!

Notes