

## Darin Kolls: Classic American Pilsner

BeerSmith Recipe Printout - [www.beersmith.com](http://www.beersmith.com)

Style: Classic American Pilsner

TYPE: All Grain

Taste: (35.0)

### Recipe Specifications

Batch Size: 6.00 gal

Boil Size: 7.58 gal

Estimated OG: 1.061 SG

Estimated Color: 3.6 SRM

Estimated IBU: 34.7 IBU

Brewhouse Efficiency: 70.00 %

Boil Time: 60 Minutes

### Ingredients:

| Amount   | Item                                                  | Type  | % or IBU |
|----------|-------------------------------------------------------|-------|----------|
| 10.50 lb | Pilsen (Dingemans) (1.6 SRM)                          | Grain | 75.00 %  |
| 3.00 lb  | Corn - Yellow, Flaked (Briess) (1.3 SRM)              | Grain | 21.43 %  |
| 0.50 lb  | Carapils (Briess) (1.5 SRM)                           | Grain | 3.57 %   |
| 1.75 oz  | Cluster [5.70 %] (60 min)                             | Hops  | 28.0 IBU |
| 1.00 oz  | Liberty [4.00 %] (20 min)                             | Hops  | 6.8 IBU  |
| 1.00 tsp | Irish Moss (Boil 15.0 min)                            | Misc  |          |
| 1 Pkgs   | American Lager (White Labs #WLP840) [StartYeast-Lager |       |          |

Mash Schedule: Single Infusion, Light Body, No Mash Out

Total Grain Weight: 14.00 lb

Single Infusion, Light Body, No Mash Out

| Step Time | Name    | Description                      | Step Temp |
|-----------|---------|----------------------------------|-----------|
| 75 min    | Mash In | Add 17.50 qt of water at 164.7 F | 150.0 F   |