

Pilsner 2011

German Pilsner (Pils)

Type: All Grain

Batch Size: 12.50 gal

Boil Size: 15.67 gal

Boil Time: 70 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 6/22/2011

Brewer: Mike Coisman

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 82.00

Ingredients

Amount	Item	Type	% or IBU
17.25 lb	Pilsner (2 Row) Bel (2.0 SRM)	Grain	86.25 %
2.75 lb	Wheat Malt, Bel (2.0 SRM)	Grain	13.75 %
3.00 oz	Hallertauer Mittelfrueh [4.70 %] (60 min)	Hops	22.7 IBU
2.00 oz	Liberty [4.90 %] (5 min)	Hops	2.9 IBU
1 Pkgs	Bavarian Lager (Wyeast Labs #2206)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.048 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.012 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 4.73 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 25.7 IBU

Calories: 43 cal/pint

Est Color: 3.3 SRM

Color:



Mash Profile

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

Total Grain Weight: 20.00 lb

Sparge Water: 10.70 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
FALSE

Mash PH: 5.4 PH

Single Infusion, Light Body, No Mash Out

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 25.00 qt of water at 161.4 F	150.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI **Carbonation Used:** -
Keg/Bottling Temperature: 45.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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