

Drew's Hoppy Pilsner AG (D)

German Pils (5 D)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 11 May 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.15 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	Pilsen (Avangard) (1.6 SRM)	Grain	1	92.3 %
8.0 oz	Melanoiden Malt (20.0 SRM)	Grain	2	5.1 %
4.0 oz	Acid Malt (Meusdoerffer) (1.5 SRM)	Grain	3	2.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.30 gal of water at 158.2 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.85gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.038 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Magnum [8.00 %] - Boil 60.0 min	Hop	4	30.6 IBUs
1.00 oz	Spalter [4.50 %] - Boil 15.0 min	Hop	5	8.5 IBUs
1.00 oz	Saphir [3.50 %] - Boil 0.0 min	Hop	6	0.0 IBUs

- Estimated Post Boil Vol: 5.73 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 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.047 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 11 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 18 May 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.008 SG)
- Date Bottled/Kegged: 25 May 2011 - Carbonation: Bottle with 5.27 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Jun 2011 - Drink and enjoy!

Notes