

Pilsner (DME)

Created Monday August 20th 2018



Method: **Extract** Style: **German Pils** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume) Pre Boil Size: **2 gallons** Post Boil Size: **1 gallons**
Pre Boil Gravity: **1.129** (recipe based estimate) Efficiency: **35%** (steeping grains only) Source: **Keith** Calories: **154 calories** (Per 12oz) Carbs: **14 g** (Per 12oz)

Original Gravity: **1.047** Final Gravity: **1.009** ABV (standard): **4.95%** IBU (rager): **17.16** SRM (morey): **2.68** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 lb	Dry Malt Extract - Pilsen		42	2	92.3%

6 lb / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 lb	American - Carapils (Dextrine Malt)		33	1.8	7.7%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Tettnanger		Pellet	4.5	Boil	60 min	13.54	50%
1 oz	Tettnanger		Pellet	4.5	Boil	15 min	3.62	50%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Tettnanger (Pellet)		17.16	100%

2 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
2 gal		Infusion	155 °F	30 min

Yeast

Fermentis - Saflager - German Lager Yeast S-23

Amount: 1 Each Cost: Attenuation (avg): 82% Flocculation: High Optimum Temp: 48 - 72 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 85 B cells required

Priming

Amount: 5 oz CO₂ Level: 2.4 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 88 Mg⁺² 67 Na⁺ 41 Cl⁻ 48 SO₄⁻² 80 HCO₃⁻ 153