



## Pilsner 2



ABV 5.1%

Color 10 EBC Bitterness\* 28 IBU

#### **Description**

Lager beer with a shiny blond colour. It presents the classic profile of Pilsner beer: malty taste, moderate-high bitterness and hoppy aroma with ester notes produced in a well-controlled fermentation.

\*The bitterness depends on the alpha acid contentof hops, boiling conditions and other parameters.

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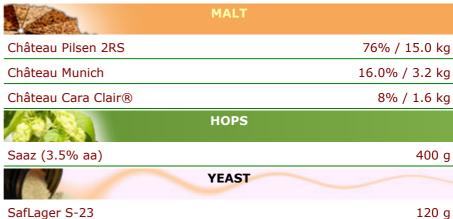
This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

# Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)





Step 1: Mashing

Mash-in and follow the profile below

рН	5.3	Mix Ratio	3.0 L/kg
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Mash-in at 66°C.

Rest for 50min at 66°C.

Rise to 72°C at 1°C/min.

Rest for 15min at 72°C and do the Iodine Test.

Rise to 78°C at 1°C/min.

Rest for 2min at 78°C to mash out.

Once the mash is done, filter and sparge with water at 78°C.

# STEP 2: Boiling

Boil for 60min.

Hop addition 1: After 10min add 100g of Saaz. Hop Addition 2: After 30min add 100g of Saaz.

Hop Addition 3: After 45min add 100g of Saaz. Hop Addition 2: After 55min add 100g of Saaz.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	11.8 <sup>o</sup> P	Efficiency	80%
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#### **Step 3: Fermentation and Maturation**

Cool down the wort to  $10^{\circ}\text{C}$  and pitch the yeast. Ferment at  $10^{\circ}\text{C}$  for 2 days then rise to  $14^{\circ}\text{C}$ . Once the fermentation is done (FG reached and off flavours removed – about 7 days), drop the temperature to  $8^{\circ}\text{C}$  and rest for 1 day and then harvest the yeast. Drop the temperature to  $2^{\circ}\text{C}$  and rest for 10 days.

Attenuation 78%	FG	2.55 <sup>0</sup> P
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**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast and carbonate until **4.7 g/L of CO2.** The beer is ready for packaging and drinking. Enjoy! For refermentation in the bottle, add brewing sugar and SafAle F-2.

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