

German Style Pilsner

Description: This recipe comes from a famous brewpub in Central London renowned for its Pilsner. The hops used in this brew really give for a wonderful aroma.

Original Gravity	1050 or 13.0 Brix
Alcohol by Volume	5.0%
Colour	7 EBC or 3 ASBC
Bitterness	26 EBU

Malts:

Pale Ale Malt (low colour)	100%
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Mashing:

Mash-in at 52C and hold for	0 minutes
Raise to 64C and hold for	20 minutes
Raise to 70C and hold for	20 minutes
Sparge or lauter at 75C	

Hops and Boiling:

Add 77 grams/Hl of the bittering hops at the start of boil – 50% Saaz and 50% Liberty (assuming alpha acid are 5%)

Add 77 grams/Hl of the bittering hops after 30 minutes - 50% Saaz and 50% Liberty

Add 122 grams/Hl at the end of boil, (after 90 minutes) – 48% Saaz and 52% Liberty

Fermentation and Maturation:

Cool the wort to 11C and pitch with a suitable lager yeast, DCL type S-189. Fermentation should be approximately 7 to 9 days, with a maximum fermentation temperature of 12C. When the gravity reaches 1013 or 3.3 Brix cool the beer. Allow the beer to mature for at least 21 days at 0 to 2C.