

GERMAN PILSNER	BJCP 2015: 5D
ALL-GRAIN METHOD (13715) 4.5kg WY Pilsner	VITAL BEER STATS Batch Volume: 23 litres Wyeast 2308 WLP830 Boil Volume: 28 litres MG Premium Lager
SPECIALTY MALTS 0.25kg WY Carapils	34/70 Mash time: 60 mins @ 65°C Diamond Classic Boil time: 60 mins
<b>HOPS</b> 45g Hallertau 15g Hallertau 15g Hallertau	<ul> <li>@ 60 (Bittering hops)</li> <li>@ 10 (Flavour hops)</li> <li>@ 0 (Aroma hops)</li> </ul>
<b>OTHER ADDITIONS</b> Whirlfloc tablet @ 10 (Boil)	SUGGESTED YEAST Wyeast 2308 – Munich Lager WLP830 – German Lager SafLager 34/70 Danstar Diamond Lager Classic Morgans Premium Lager MJ M84 Bohemian Lager

## BREWDAY RECORD KEEPING

Date Brewed:
Vol ínto Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING:

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Tasting date:

Appearance:

Aroma:

Taste:

**Overall:** 



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G. : 1.046 Estimated F.G. : 1.012 Estimated ABV : 4.5%

SRM : 3 IBUs : 23

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A light-bodied, highly-attenuated, goldcoloured, bottom-fermented bitter German beer showing excellent head retention and an elegant, floral hop aroma.

**Aroma:** Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation character.

**Appearance:** Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

**Flavour:** Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Low to high floral, spicy, or herbal hop character. Some versions have a soft finish with more of a malt flavour, but still with noticeable hop bitterness and flavour, and with the balance still towards hop bitterness. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavour.

**Mouthfeel:** Medium-light body. Medium to high carbonation.