



GERMAN PILSNER



ALL-GRAIN METHOD (13715)

- 4.5kg WY Pilsner



SPECIALTY MALTS

- 0.25kg WY Carapils



SUGGESTED YEAST

Liquid:

- Wyeast 2308
Munich Lager

Dry:

- SafLager W34/70
- Lallemant Diamond Lager
- MG Premium Lager
- MJ M84 Bohemian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|-----------|---|--------|------------------|
| ▪ 45g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 15g | Hallertau | @ | 10 min | (Flavour hops) |
| ▪ 15g | Hallertau | @ | 0 min | (Aroma hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

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

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A light-bodied, highly-attenuated, gold-coloured, 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.