



# MALLOKUP PILSNER



## ALL-GRAIN METHOD (13056)

- 4kg MK German Pilsner
- 0.5kg MK Munich Malt
- 0.5kg MK Vienna Malt



## SPECIALTY MALTS

- 0.3kg MK Chit Malt



## SUGGESTED YEAST

### Liquid:

- Wyeast 2308  
Munich Lager

### Dry:

- SafLager W34/70
- Lallemund Munich
- MG Premium Lager
- MJ M76 Bavarian Lager



## HOPS

Note: Times refer to 'time remaining in boil'

- |       |                   |   |        |             |
|-------|-------------------|---|--------|-------------|
| ▪ 30g | Pride of Ringwood | @ | 60 min | (Bittering) |
| ▪ 15g | Enigma            | @ | 5 min  | (Aroma)     |



## 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](http://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. : 1.048

Estimated F.G. : 1.013

Estimated ABV : 4.6%

EBC : 7.7

IBUs : 30

## 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.