

# Dry Hopped German Pils 101715

German-Style Pilsener (29)

# Jim Burt

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 8.27 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.02 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Lager, Single Stage

**Date:** 13 Feb 2015  
**Brewer:** Jim Burt  
**Asst Brewer:**  
**Equipment:** J&J Bayou Classic 16 Gal. BIAB  
**Efficiency:** 64.00 %  
**Est Mash Efficiency:** 78.5 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	90.9 %
1 lbs	Vienna Malt (5.0 SRM)	Grain	2	9.1 %
0.50 oz	Magnum [14.20 %] - Boil 60.0 min	Hop	3	22.0 IBUs
1.50 oz	Spalt Spalter [3.20 %] - Boil 25.0 min	Hop	4	10.4 IBUs
0.50 oz	Spalt Spalter [3.20 %] - Boil 15.0 min	Hop	5	2.5 IBUs
1.00 oz	Spalt Spalter [3.20 %] - Boil 5.0 min	Hop	6	2.0 IBUs
1.10 Items	Campden Tablet (Boil 0.0 mins)	Water Agent	7	-
3.0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) [23.66 ml]	Yeast	8	-
2.00 oz	Saphir [3.30 %] - Dry Hop 10.0 Days	Hop	9	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.048 SG  
**Est Final Gravity:** 1.009 SG  
**Estimated Alcohol by Vol:** 5.0 %  
**Bitterness:** 36.8 IBUs  
**Est Color:** 3.7 SRM

**Measured Original Gravity:** 1.050 SG  
**Measured Final Gravity:** 1.006 SG  
**Actual Alcohol by Vol:** 5.8 %  
**Calories:** 163.3 kcal/12oz

## Mash Profile

**Mash Name:** BIAB, Light Body  
**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.1 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 11 lbs  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 36.30 qt of water at 153.8 F	148.0 F	90 min

**Sparge:** If steeping, remove grains, and prepare to boil wort

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a light body beer profile.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12.54 PSI  
**Keg/Bottling Temperature:** 45.0 F  
**Fermentation:** Lager, Single Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Keg with 12.54 PSI  
**Age for:** 30.00 days  
**Storage Temperature:** 60.0 F

## Notes

Used all German grown hops. Hydrated the yeast according to manufacturer's instructions. Pitched the yeast at 50 degrees F. Went into the fermentation fridge which is set at 55 degrees. Fermented for 7 days and then over the next 3 days ramped up the temp to 65 degrees. At 65 degrees I dry hopped 10 days then transferred to the keg, carbed the keg and chilled to 38 degrees for 11 weeks as of 01/12/16.

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