

Abbey Road Pilsner - 5.3%

German Pils

Author: Geoffrey Shread

Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.53
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.008

Fermentables (1.21 kg)

695 g - Extra Pale Ale (Lager) Malt 3 EBC (57...
 ^ The Malt Miller (UK) MAL-00-028
 321 g - Vienna Malt 7.8 EBC (26.5%)
 195 g - Flaked Torrefied Rice 0.7 EBC (16.1%)
 ^ Get 'er Brewed (NI) GEB2154

Hops (25.2 g)

60 min - 18.5 g - Hallertauer Mittelfrueh - 2...

Hop Stand

15 min hopstand @ 80 °C
 15 min - 6.7 g - Hallertauer Mittelfrueh - 3....

Miscellaneous

Mash - 0.107 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.053 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Sparge - 0.069 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Crossmyloof Hell - Berlin Pilsner Y...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.63 L
 Sparge Water : 5.41 L
 Boil Time : 60 min
 Total Water : 9.04 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 30 min - Temperature
 76 °C - 15 min - Sparge

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary

Water Profile

UK Ashbeck Natural Mineral Water Sport (Tesco...
 Ca 21 Mg 4 Na 10 Cl 23 SO 23 HCO 25

SO/Cl ratio: 1
 Mash pH: 5.69
 Sparge pH: 5.7

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5.12 %, IBU = 25.81, EBC = 6.3, OG = 1.048, FG = 1.009, Mash pH = 5.79.