

# 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 (57.1%)  
^ 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 (NL) 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 - Crossmuloof 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



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.