

# Imperial Pilsner

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Category: 2 - Pilsner  
Subcategory: A - German Pilsner (Pils)



Kettle Volume: 13.71 gal (1.065)  
Boil Duration: 1.5 hr  
Evaporation: 2.25 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11.0 gal (1.081)

Efficiency: 84%  
Attenuation: 78.0%  
Evap/Hour: 1.5 gal

## Ingredients:

30.0 lb (100.0%) MFB Pilsen; MFB  
2.5 oz (20.0%) Sterling (7.5%) - added during boil, boiled 60.0 min  
2.5 oz (20.0%) Sterling (7.5%) - added during boil, boiled 30.0 min  
2.5 oz (20.0%) Sterling (7.5%) - added during boil, boiled 10.0 min  
2.0 tsp Irish Moss - added during boil, boiled 10.0 min  
2.0 oz (16.0%) Saaz (5.0%) - added during boil, boiled 10.0 min  
2.0 oz (16.0%) Sterling (7.5%) - added during boil, boiled 1.0 min  
1.0 oz (8.0%) Saaz (5.0%) - added during boil, boiled 1.0 min  
3.0 tsp 5.2 pH Stabilizer - added during mash

## Style:

Recipe	Guideline
Original Gravity: 1.081	1.044 - 1.050
Terminal Gravity: 1.018	1.008 - 1.013
Color: 4.64 °SRM	2.0 - 5.0
Alcohol: 8.38%	4.4% - 5.2%
Bitterness: 75.8	25.0 - 45.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 19.6 °P	19.6 °P	Alcohol: 23.62 g	163.0 kcal
Attenuation: 78.0%	62.0%	Carbs: 26.57 g	100.97 kcal
Terminal Extract: 4.55 °P	7.46 °P	Protein: 1.86 g	7.44 kcal
% Alcohol: 8.38% ABV	6.54% ABW		Total: 271.41 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
<b>10.0 min Mash In</b> <i>Liquor: 9.37 gal</i> <i>Strike: 155.75 °F</i> <i>Target: 145.0 °F</i>	00:10:00	1.25 qt/lb	145.0 °F	5.94 gal

	Elapsed	Thickness	Final Temp	Available
<b>30.0 min Beta Rest</b> <i>Rest: 30.0 min</i> <i>Final: 140.0 °F</i>	00:40:00	1.25 qt/lb	140.0 °F	5.94 gal
<b>10.6 min HERMS</b> <i>Heat: 10.6 min</i> <i>Target: 150.0 °F</i>	00:50:35	1.25 qt/lb	150.0 °F	5.95 gal
<b>60.0 min Alpha Rest</b> <i>Rest: 60.0 min</i> <i>Final: 150.0 °F</i>	01:50:35	1.25 qt/lb	150.0 °F	5.95 gal
<b>10.7 min Mash Out</b> <i>Heat: 10.7 min</i> <i>Target: 170.0 °F</i>	02:01:18	1.25 qt/lb	170.0 °F	5.99 gal
<b>45.0 min Sparge</b> <i>Sparge Volume: 15.0 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.39 gal</i>	02:46:18	0.0 qt/lb	168.8 °F	7.98 gal

