

# Pilsner Perfection

Author: Jaime  
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Category: 2 - Pilsner  
Subcategory: B - Bohemian Pilsener



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Kettle Volume: 13.71 gal (SG: 1.038)	Efficiency: 76.0%
Boil Duration: 1.5 hrs	Attenuation: 72.0%
Evaporation: 2.25 gal	Evap/Hour: 1.5 gal
Volume Gain/Loss: 0.0 gal	
Final Volume: 11.0 gal (SG: 1.047)	

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## Ingredients:

15.0 lbs Bohemian Pilsner Malt  
3.0 lbs Munich Malt  
1.0 lbs Cara-Pils® Malt  
12.0 oz Acidulated Malt  
3.0 tsp 5.2 pH Stabilizer - added during mash  
5.0 oz Czech Saaz (3.5%) - added during boil, boiled 75 min  
1.0 oz Czech Saaz (3.5%) - added during boil, boiled 15 min  
1.0 oz Hallertau Hersbruck (4.5%) - added during boil, boiled 15 min  
2.0 tsp Irish Moss - added during boil, boiled 15 min  
1.0 oz Czech Saaz (5.0%) - added during boil, boiled 5 min  
1.0 oz Liberty (4.0%) - added during boil, boiled 5 min  
3.0 ea White Labs WLP800 Pilsner Lager

## Style Comparison:

Recipe	Guideline
Original Gravity: 1.047	1.044 - 1.056
Terminal Gravity: 1.013	1.013 - 1.017
Color: 5.7 °SRM	3.5 - 6.0
Alcohol: 4.47%	4.2% - 5.4%
Bitterness: 39.39	35.0 - 45.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 11.77 °P	11.77 °P	Alcohol: 16.8 g	115.98
Attenuation: 72.0%	57.8%	Carbs: 23.3 g	88.67
Terminal Extract: 3.39 °P	4.97 °P	Protein: 1.6 g	6.53
% Alcohol: 4.47% ABV	3.51% ABW		Total: 211.19

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## Schedule:

Ambient Air: 70.0 °F  
Source Water: 50 °F  
Elevation: 0.0 m

00:28:11 Mash In  
 Liquor: 6.17 gal  
 Strike: 127.7 °F  
 Target: 120.0 °F

00:58:11 Protein Rest  
 Rest: 30.0 min  
 Final: 120.0 °F

01:14:46 HERMS to Beta Rest  
 Heat: 16.6 min  
 Target: 145.0 °F

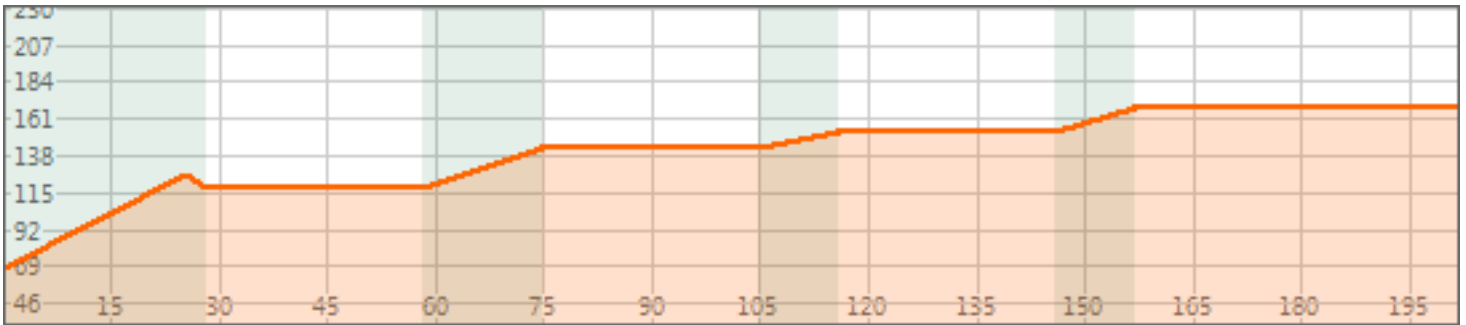
01:44:46 Beta Rest  
 Rest: 30.0 min  
 Final: 145.0 °F

01:55:49 Herms to Alpha Rest  
 Heat: 11.1 min  
 Target: 155.0 °F

02:25:49 Alpha Rest  
 Rest: 30.0 min  
 Final: 155.0 °F

02:36:52 Mash Out  
 Heat: 11.1 min  
 Target: 170.0 °F

03:21:52 Sparge  
 Sparge  
 Volume: 9.31 gal  
 Temperature: 170.0 °F  
 Runoff: 13.14 gal  
 Duration: 45.0 min  
 Total Runoff: 13.49 gal



**Carbonation:**

**Natural Conditioning**

Beer Temp: 68.0 °F  
 Priming Agent Rate: 4.02 g/L  
 Priming Agent Mass: 666.874 g  
 Volumes CO<sub>2</sub>: 4.85

**Forced Carbonation**

Beer Temp: 32 °F  
 Pressure: 30.0 PSI  
 Volumes CO<sub>2</sub>: 4.85