



Italian Pilsner

Barke pilsner malt and caramel notes from Caramunich and Carafoam create the foundation, while Spalt and Perle bring European character. The secret: Lemondrop hops add bright citrus that make this Italian-German hybrid unexpectedly refreshing.

BEER SPECS

Original Gravity:

1.044 @ 65% efficiency
1.047 @ 70% efficiency
1.050 @ 75% efficiency

Final Gravity:

1.007 - 1.009

IBU: 30

ABV%: 4.7 - 5.5

Yield: 5 Gallons

YEAST SUGGESTIONS

Omega Yeast Lutra (Dry)
34/70 German Lager (Dry)

MASH & FERMENTATION

Suggested Mash Temperature:

150 F

Fermentation Schedule:

If using traditional 34/70 lager yeast, ferment at 55 F for two weeks. Allow temp to rise slowly up to 62 F for a diacetyl rest. Cold crash, and package.

NOT INCLUDED

Irish Moss (for clarity, optional)
Yeast
Bottle Caps
Priming Sugar

MALT BILL

9.8 lbs. Weyermann Barke Pilsner Malt
0.1 lbs. Weyermann Carafoam
0.1 lbs. Caramunich

HOPS & BOIL SCHEDULE - 90 MINUTE BOIL

1 oz. Perle	Boil 90 minutes
0.50 oz. Spalt	Boil 40 minutes
0.25 oz. Spalt 0.50 oz. Lemondrop	Added at flameout
0.25 oz. Spalt 0.50 oz. Lemondrop	Dry hop (after 2 days of fermentation) Dry hop (after 10 days of fermentation)

BREWER'S NOTES

Use soft water with a balanced profile. If using R/O or distilled water, add roughly 1g of gypsum, 1g of baking soda, and 1.25g of calcium chloride.

Recommend two packs of either 34/70 or Lutra for a proper pitch rate.