

# #65 Landly Pilsner

German Pilsner (Pils) (2 A)

**Type:** All Grain  
**Batch Size:** 21,00 l  
**Boil Size:** 24,34 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 21,84 l  
**Final Bottling Vol:** 21,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 15 May 2014  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** Brouwland gryde  
**Efficiency:** 83,00 %  
**Est Mash Efficiency:** 83,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	90,9 %
0,30 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	2	6,8 %
0,10 kg	Carared (39,4 EBC)	Grain	3	2,3 %
10,00 g	Zladek [8,00 %] - Boil 60,0 min	Hop	4	10,2 IBUs
10,00 g	Saaz [4,20 %] - Boil 20,0 min	Hop	5	3,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	7	11,6 IBUs
1,0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) [23,66 ml]	Yeast	8	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	9	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,015 SG  
**Estimated Alcohol by Vol:** 4,6 %  
**Bitterness:** 25,1 IBUs  
**Est Color:** 7,9 EBC

**Measured Original Gravity:** 1,051 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 5,4 %  
**Calories:** 475,1 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 12,68 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 4,40 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13,47 l of water at 74,7 C	68,9 C	45 min
Mash Out	Add 4,59 l of water at 97,6 C	75,6 C	10 min

**Sparge:** Fly sparge with 12,68 l water at 75,6 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12,54 PSI  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Ale, Single Stage

**Volumes of CO2:** 2,3  
**Carbonation Used:** Keg with 12,54 PSI  
**Age for:** 30,00 days  
**Storage Temperature:** 12,0 C

## Notes

22L osmosevand, 9L hanevand.

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