



# Belgian Malts that Make Your Beer So Special

## Pilsner 1



ABV 4.8%

Color 7 EBC

Bitterness  
35 IBU

### Description

Pilsner beer based on the Bavarian Pilsner style. Light pale color, hoppy notes from Saaz with a refreshing finish.

### BREWER'S TIPS

The fresher the better will be those noble herbs and spices notes from Saaz

Keep the pitching rate high (1.0-1.2g/L) to have a cleaner beer. Only drop the temperature to 8°C when diacetyl and acetaldehyde have been below acceptable levels.

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This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact:  
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Brewing is an experiment! Brew your own beer!  
Send us your recipe, and we'll be pleased to publish it on our website

## Beer recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)



#### MALT

|                     |               |
|---------------------|---------------|
| Château Pilsen 2RS  | 85% / 13.7 kg |
| Château Vienna      | 10% / 1.6 kg  |
| Château Cara Clair® | 5% / 0.8 kg   |



#### HOPS

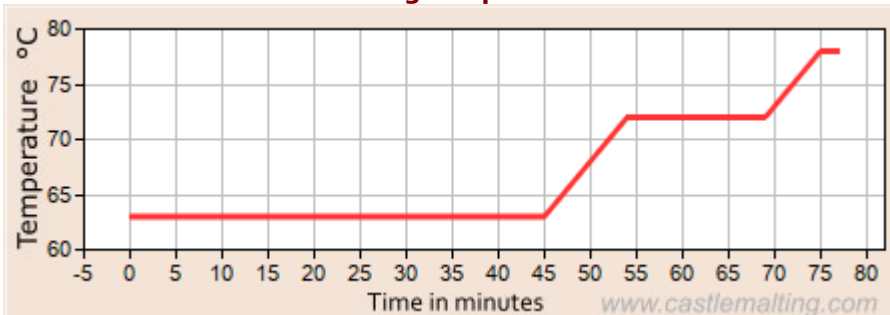
|                |       |
|----------------|-------|
| Saaz (3.5% aa) | 600 g |
|----------------|-------|



#### YEAST

|               |       |
|---------------|-------|
| SafLager S-23 | 120 g |
|---------------|-------|

### Mashing temperature



### Step 1: Mashing

Mash-in and follow the profile below

|    |     |           |          |
|----|-----|-----------|----------|
| pH | 5.3 | Mix Ratio | 3.0 L/kg |
|----|-----|-----------|----------|

Mash-in at 63°C

Rest for 45min at 63°C Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C **to mash out.**

Once the mash is done, filter and sparge with water at 78°C

### Step 2: Boiling

Boil for 60min.

Hop addition 1: At the beginning of boil add 225g of Saaz

Hop Addition 2: After 40min add 200g of Saaz

Hop Addition 3: After 55min add 175g of Saaz

Whirlpool to remove the trub

|            |      |            |      |    |        |            |     |
|------------|------|------------|------|----|--------|------------|-----|
| Total evap | 6.0% | Batch size | 100L | OG | 11.2°P | Efficiency | 90% |
|------------|------|------------|------|----|--------|------------|-----|

**Step 3: Fermentation and Maturation** Cool down the wort to 10°C and pitch the yeast. Ferment at 10°C for 2 days and then raise the temperature to 14°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days) drop the temperature to 8°C and rest for 1 day and then harvest the yeast. After removing the yeast, drop the temperature to 2°C and rest for 7 days.

|             |     |    |       |
|-------------|-----|----|-------|
| Attenuation | 80% | FG | 2.3°P |
|-------------|-----|----|-------|

**Step 4: Cold Aging and Packaging** Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.5 volumes of CO2**. The beer is ready to package and drink. Enjoy! \*For refermentation in the bottle, add brewing sugar and Safbrew F-2.