



# *Pilsner (20l batch)*

## The Ingredients

- 3kg Weyermann Pilsner Malt
- 500g Weyermann Carapils
- 100g Mittlefrueh 100g
- 2 x 11.5g Fermentis W-34-70 (11.5g)

## Brewing Process

- Mash in at 52C for 20 min (Ideally in an insulated coolerbox or bucket)
- Raise temperature to 62C and mash for 30 min (this can be done by adding boiling water)
- Raise temperature to 72C and mash for 15 min (this can be done by adding boiling water)
- Raise temperature to 78C and mash for 5 min (this can be done by adding boiling water)
- Boil wort for 60 minutes (in a pot that can hold at least 25 litres)
- 60min before the end of the boil add 20g Hallertauer Mittelfrueher
- 30min before the end of the boil add 40g Hallertauer Mittelfrueher
- 10min before the end of the boil add 40g Hallertauer Mittelfrueher
- Ferment with 2 sachets of Fermentis W-34-70 (in a sanitised fermenter or plastic bucket)
- Ferment at 10C for 7-10 days
- Raise to 17C and ferment for 4-5 days
- Store cold (2C) for 20-30 days