



[4] Honey Pilsner (Bush Tucker)

Brewer: Faraaz
Style: International Pale Lager
Boil Size: 28.00 L @60 MIN
Total Water: 33.91 L
Final Bottling Volume: 21.49 L
Batch Size(ferment): 23.00 L

Printed: 23 April 2020
Recipe Created: 01 Mar 2020
Fermentation: Lager
Equipment: RoboBrew Gen 3
Brewhouse Efficiency: 76.00

BREW PREPARATION

WATER PREP

Amt	Name	Type	#	%/IBU
1.10 g	Gypsum (CaSO4) (Mash 0.0 mins)	Water Agent	1	-
1.00 ml	Phosphoric Acid (Mash 0.0 mins)	Water Agent	2	-
0.60 g	Epsom Salt (MgSO4) (Mash 0.0 mins)	Water Agent	3	-
0.20 g	Calcium Chloride (CaCl2) (Mash 0.0 mins)	Water Agent	4	-

MASH IN

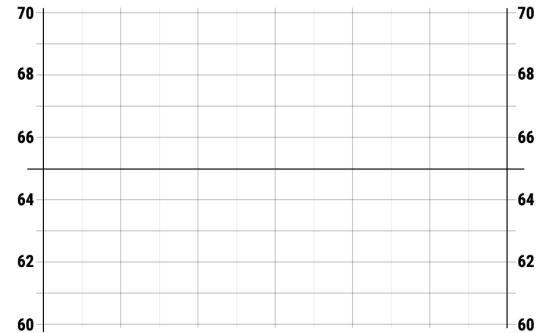
MASH INGREDIENTS

Amt	Name	Type	#	%/IBU
2.50 kg	Pilsner Malt (3.8 EBC)	Grain	5	71.4 %

MASH STEPS

Name	Description	Step Temperature	Step Time
Temperature	Add 11.00 l of water and heat to 64.0 C over 4 min	64.0 C	60 min
Fly sparge	with 19.51 l water at 75.6 C		

MASH CHART



BOIL WORT

Add water to achieve boil volume of 28.00 l
 Estimated pre-boil gravity is 1.023 SG

BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU
21.00 g	Tettnang [4.50 %] - Boil 60.0 min	Hop	6	12.5 IBUs
10.10 g	Columbus/Tomahawk/Zeus (CTZ) [16.80 %] - Boil 60.0 min	Hop	7	22.4 IBUs
0.50 l items	Irish Moss (Boil 10.0 mins)	Fining	8	-
1.90 g	Gypsum (CaSO4) (Boil 0.0 mins)	Water Agent	9	-
0.70 ml	Phosphoric Acid (Boil 0.0 mins)	Water Agent	10	-
0.40 g	Calcium Chloride (CaCl2) (Boil 0.0 mins)	Water Agent	11	-
0.40 g	Epsom Salt (MgSO4) (Boil 0.0 mins)	Water Agent	12	-

Estimated Post Boil Vol: 26.09 l & Est Post Boil Gravity: 1.038 SG

COOL AND PREPARE FERMENTATION

Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water to achieve final volume of 23.00 l

FERMENTATION INGREDIENTS

Amt	Name	Type	#	%/IBU
2.0 pkg	Safflager Lager (Fermentis #W-34/70)	Yeast	13	-
1.00 kg	Honey - added@high krausen (2.0 EBC)	Sugar	14	28.6 %

Measure Actual Original Gravity _____ (Target: 1.038 SG)
 Measure Actual Batch Volume _____ (Target: 23.00 l)

FERMENTATION

01 Mar 2020 - Primary Fermentation (4.00 days at 10.0 C ending at 10.0 C)
 05 Mar 2020 - Secondary Fermentation (1.00 days at 13.0 C ending at 13.0 C)
 06 Mar 2020 - Tertiary Fermentation (2.00 days at 18.0 C ending at 18.0 C)

Dry Hop and Prepare for Bottling/Kegging

DRY HOP/BOTTLING INGREDIENTS

Amt	Name	Type	#	%/IBU
14.00 g	Tettnang - added at kegging in a hop bomb (Bottling 0.0 mins)	Flavor	15	-
7.00 g	Jasmine Flowers - added at kegging in a hop bomb (Bottling 0.0 mins)	Other	16	-

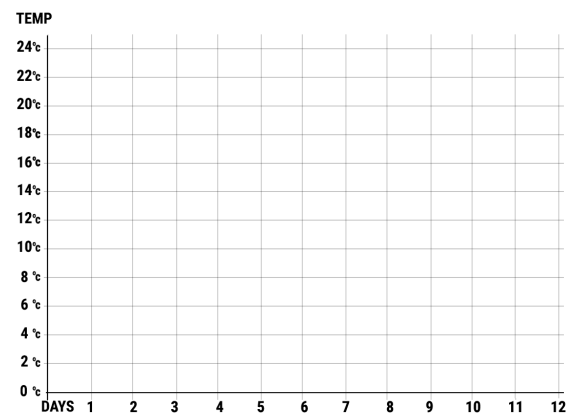
Measure Final Gravity: _____ (Estimate: 0.999 SG)

Date Bottled/Kegged: 08 Mar 2020 - Carbonation: Bottle with 135.03 g Corn Sugar

Age beer for 7.00 days at 5.0 C

15 Mar 2020 - Drink and enjoy!

FERMENTATION RECORD



NOTES