

BEER NAME: Perversion Pilsner

Beer Style: Standard Pilsner

Description: We want a reasonably dry pilsner of final gravity 1008 and an alcohol content of 4.9%. Colour approx. 4 EBC and bitterness 30IBU

BREW LENGTH: 25 litres

GRAIN BILL:

KG	Selected Grain	% age	
4.9	Weyermann Pilsner	93	
0.4	Weyermann carapils	7	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	35	10	Perle	31.2
5	15	6.5	Hallertau	1.2

MASH TEMPERATURE: Single infusion 62°C

MASH & FERMENT DETAILS (Estimated)

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.045	1.008	4.9	32.4	3.7	0.72

SUGGESTED YEAST: Wyeast 2124, Fermentis 34/70, Nottingham at 15°C.

FERMENTATION TEMPERATURE: 12°C

COMMENTS: Perversion because it is not hopped by SAAZ. Pretty good beer though.