

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Fine Line - Italian Pilsner 23L All-Grain Recipe Kit

A modern twist on the classic Italian Pilsner. Ultra crisp - Bright - Refreshing, with layers of delicate floral, herbal and spice notes from Saaz & Perle hops. A subtle touch of Vienna malt adds depth, with soft biscuit undertones and a clean, snappy finish. Crafted with a refined malt bill for balance and drinkability, and fermented with WHC Après Ski yeast for brilliant clarity and a crisp, elegant profile.

Ingredients Included

Lager Malt - 4500g

Carapils - 200g

Vienna Malt - 200g

Saaz T90 Hop Pellets - 70g

Perle T90 Hop Pellets - 62g

WHC Dried Yeast - Apres Ski x 2 packets

ProMix - 1 pack

Brausol - 1 7ml Dose

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): International Pale Lager

Beer Style (sub): International Pale Lager

Batch Size: 23

Original Gravity: 1.048

Final Gravity: 1.009

ABV %: 5

IBU: 35

Estimated Mash efficiency: 78

Liquor Volumes (Estimated):

Mash - 17L

Sparge - 15L

Total - 32L

THE MASH:

Temperature °C (Step 1): 64

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

Perle T90 Pellets - 42g @ 60mins

Saaz T90 Hop Pellets - 30g @ 30mins

Saaz T90 Hop Pellets - 20g @ 5mins

ProMix @ 15 min

ProMix: Add in the last 15min of the boil

Fermentation temperature/steps: 12c - 14-28 days
primary fermentation

Secondary additions:

Post Fermentation - Dry Hop for 3 Days

Perle T90 Pellets - 20g

Saaz T90 Pellets - 20g

BrauSol: Add into the fermenter 2 days before
packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



