Italian Pilsner #1 - Jun 7, 2025

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Italian Pilsner - 5.1%

Italian-Style Pilsener
Brewer: Rob Hodgen

Type: All Grain

IBU	: 36 (Tinseth)
BU/GU	: 0.77
Color	: 4 SRM
Carbonation	: 2.4 CO2-vol
Pre-Boil Gravity	: 1.044
Original Gravity	: 1.046
Final Gravity	: 1.008

Fermentables (21 lb 0.8 oz)
19 lb 9.6 oz - Pilsner 1.8 °L (93.1%)
1 lb - Floor-Malted Bohemian Pilsner Malt 2 °L (4.8%)
4 oz - Carahell 10.2 °L (1.2%)
3.2 oz - Caramunich II 47.1 °L (1%)

Hops (7.5 oz)
60 min - 1 oz - Magnum - 12% (20 IBU)
60 min - 1 oz - Saaz - 2.5% (4 IBU)
10 min - 2 oz - Perle - 8% (9 IBU)
10 min - 2 oz - Saaz - 2.5% (3 IBU)

Dry Hops
Day 5 - 1.5 oz - Hersbrucker - 2.75%

Yeast
5 pkg - Fermentis SafLager West European Lager S-23

Cells
16 million cells / ml

Home 14G SS Bretech
Batch Size	: 12 gal
Boil Size	: 13.57 gal
Post-Boil Vol	: 12.78 gal
Mash Water	: 6.81 gal
Sparge Water	: 8.23 gal
Boil Time	: 60 min
Total Water	: 15.04 gal


4 SRM

Brewhouse Efficiency: 70%
Mash Efficiency: 71.5%

Mash Profile
High fermentability plus mash out
147 °F - 60 min - Temperature
  Mash in with 6.81 gal @ 147 °F
167 °F - 10 min - Mash Out
  Heat mash to 167 °F

Fermentation Profile
SafLager S-23
53 °F - 4 days - Primary
62 °F - 4 days - Diacetyl Rest
33 °F (1 day ramp) - 14 days - Secondary

Measurements
Mash pH: 4.9

Boil Volume:

Pre-Boil Gravity: 1.047

Post-Boil Kettle Volume:

Original Gravity: 1.050

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.011

Bottling Volume:

Batch Notes
Brewing for the NFBL club competition.

Batch Log
June 7, 2025 1:55 PM	Status: Brewing
June 7, 2025	Brew Date
June 7, 2025	Fermentation Start
June 7, 2025 4:43 PM	Status: Fermenting

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Batch Log

June 11, 2025 8:37 AM	Increased the set temp to 61.5F at 54% attenuation.
June 27, 2025 5:29 PM	Status: Conditioning
June 27, 2025	Bottling Date
June 30, 2025 10:01 AM	Status: Completed

Taste

4.0 / 5.0: Dry and hoppy. Exceptionally clear with gelatin added to the CO2 purged keg.

Won 3rd place in the NFBL club competition for Italian Pilsners. Many detected daicetyl off flavor (buttery popcorn).