

Eraclea Italian Pilsner

Recipe by **Deborah Wood**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume
5 US Gal	0.53 US Gal	60 mins	80%	4.582 US Gal
OG	FG	IBU	Colour	Sparge Volume
1.049	1.010	27.2	6.9	2.562 US Gal

Mash and Sparge volumes calculated using the "Grainfather (110V) - Bluetooth" profile.

Fermentables

	Amount	Usage	PPG	EBC
Weyermann(R) Eraclea(R) Pilsner	11.00 lb (97%)	Mash	30.0	3.0
Acidulated	0.30 lb (3%)	Mash	30.0	3.5

Mash Steps

	Temp	Time
Mash Out	172 °F	10 min
Mash Step 3	155 °F	30 min
Mash Step 2	145 °F	30 min
Mash In	122 °F	20 min

Hops

	Amount	Type	Usage	Time	AA
Callista (IBU: 6.2)	0.60 oz (33%)	Pellet	Boil	60 min	3
Hallertau Blanc (IBU: 17.9)	0.60 oz (33%)	Pellet	Boil	60 min	8.6
Callista (IBU: 3.1)	0.60 oz (33%)	Pellet	Boil	15 min	3

Yeast

Amount Attenuation

Fermentis SafLager S-23

2 packets

70 %

Extras

Amount

Usage

Time

Whirlfloc T

1 each

Boil

15 min

Fermentation Steps

Temp

Time

Fermentation 1

57.2 °F

6 days

Notes
