

YCH011

AHTANUM®

PILSNER

TASTING NOTES: CRISP • CLEAN • FLORAL • CITRUS • HINTS OF CEDAR



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.048	1.012	30	4.7%

INGREDIENTS

GRAINS	AMOUNT
Pilsner Malt.....	98%
Acidulated Malt	2%

YEAST & ADJUNCTS	AMOUNT
German Lager.....	18 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Warrior® Brand	T-90 Pellets	17%	60 Min	0.2 g/L
Ahtanum® Brand	T-90 Pellets	5%	Flameout.....	3.0 g/L

INSTRUCTIONS

- STEP 1** Perform a step-mash: 147°F/64°C for 40 min, 162°F/72°C for 20 min, mash out at 169°F/76°C. If a step mash is not possible, perform a single infusion mash at 147°F/64°C for 60 min. Add rice hulls if needed to improve lautering.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil. Add hops according to schedule.
- STEP 5** With 15 min left for the boil, add Whirlfloc and yeast nutrient.
- STEP 6** After 60 min, turn off the burner.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 50°F/10°C, aerate with 10 ppm O₂, and transfer into a sanitized fermenter.
- STEP 9** Pitch the yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Fermentation schedule: Ferment to at least 50% attenuation at 52°F/11°C. Then, at around 1.024 specific gravity gradually increase temp to 59°F/15°C.
- STEP 11** After the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C at a rate of 2° per day.

