



CRISP English Pilsner

Clean, CRISP & Soft | ABV 4.6% | IBU 18 | OG 1044 SG 1008

The original Moravian variety grown in the UK. Hana's soft and smooth flavour is paired with citrus and stone fruit flavours from Olicana giving a fruity take on a modern UK lager

BASICS

BATCH SIZE (LITRES):	163.6
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1044 SG
FINAL GRAVITY:	1008 SG
IBUs:	18
COLOUR (EBC/SRM):	7/3.5
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
HANA PILSEN MALT	278	90
VIENNA MALT	31	10

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	63°C / 145.4°F
COLLECTION TEMP:	10°C / 50°F
FERMENTATION TEMP:	12°C / 53.6°F



MASH LIQUOR VOL (LITRES): 714



LIQUOR / MASH RATIO: 2.5 : 1



TIMINGS

MASH: 60 mins BOIL: 60 mins



YEAST

Diamond Lager



Carl's Top Tip

"This European style malt would benefit from a stepped mashing but will be OK on a mash tun"



HOPS

	(grams)	Alpha Acid%	Contribution	Add
Challenger	1000	6%	50%	60 min
Olicana	700	8%	34%	30 min
Olicana	500	8%	16%	10 min