

German Pils with Popcorn

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 Category: 2 – Pilsner
 Subcategory: A – German Pilsner (Pils)



| | |
|----------------------------------|--------------------|
| Kettle Volume: 12.96 gal (1.051) | Efficiency: 89.84% |
| Boil Duration: 1.5 h | Attenuation: 79.6% |
| Evaporation: 1.5 gal | Evap./Hour: 1 gal |
| Water Volume Added: 0 gal | |
| Final Volume: 11 gal (1.060) | |

Ingredients:

19 lb (88.4%) Pilsner Malt; Weyermann – added during mash
 1.0 lb (4.7%) Carapils®/Carafoam®; Weyermann – added during mash
 1.5 lb (7.0%) Corn Flaked (Maize) – added during mash
 1.25 oz (27.8%) Perle 2011 Crop (6.8%) – added first wort, boiled 90.0 m
 1.25 oz (27.8%) Perle 2011 Crop (6.8%) – added during boil, boiled 60.0 m
 1 oz (22.2%) Hallertau (4.5%) – added during boil, boiled 15 m
 1 oz (22.2%) Hallertau (4.5%) – added during boil, boiled 1.0 m
 2.0 ea WYeast 2007 Pilsen Lager™
 2.0 ea Fermentis S-23 Saflager S-23

Style:

| | Recipe | Guideline |
|-------------------|---------|---------------|
| Original Gravity: | 1.060 | 1.044 – 1.050 |
| Terminal Gravity: | 1.012 | 1.008 – 1.013 |
| Color: | 4.4 SRM | 2.0 – 5.0 |
| Alcohol: | 6.27% | 4.4% – 5.2% |
| Bitterness: | 32.9 | 25.0 – 45.0 |



Analysis:

| | Apparent | Real | Weight | Calories |
|-------------------|-----------|-----------|------------------|--------------------|
| Original Extract: | 14.72 °P | 14.72 °P | Alcohol: 17.67 g | 121.93 kcal |
| Attenuation: | 79.6% | 63.8% | Carbs: 18.79 g | 71.39 kcal |
| Terminal Extract: | 3.13 °P | 5.33 °P | Protein: 1.32 g | 5.26 kcal |
| % Alcohol: | 6.27% ABV | 4.92% ABW | | Total: 198.58 kcal |

Carbonation:

| Natural Conditioning | Forced Carbonation |
|------------------------------|---------------------|
| Beer Temp: 68.0 °F | Beer Temp: 40.0 °F |
| Priming Agent Rate: 4.02 g/L | Pressure: 12.27 PSI |
| Priming Agent Mass: 274.27 g | Volumes CO2: 2.5 |
| Volumes CO2: 2.5 | |

Notes:

Mash was at 148–149 degees, and was for 60 minutes, with 10 minute recirculation.

also added to the mash was 1 lb 14 oz of air popped popcorn.
The mash water ate it all up with no problem. Batch sparged, as this is giving us great results.

Yeast 1 was 2007 Pilsen Lager from Wyeast and Yeast 2 was 2035 American Lager also from Wyeast.
The 2007 is fresher and the smack pack took off. The 2035 is a bit more suspect and we have some dry yeast in reserve just in case.

Pitched the Dry yeast and it took off after a day and is now going strong.