

Brewing Steps: Bullet Kiwi Lager

German Pilsner (Pils)

Type: All Grain

Date: 24/07/2011

Batch Size (fermenter): 23.00 l

Brewer: Pommy

Boil Size: 32.33 l

Asst Brewer:

Boil Time: 90 min

Equipment: Weezledog Home Breweries

Final Bottling Volume: 23.00 l

Brewhouse Efficiency: 75.00

Fermentation: My Aging Profile

Taste Rating(out of 50): 0.0

Taste Notes:

Prepare for Brewing

Clean and Prepare Brewing Equipment

Total Water Needed: 37.84 l

Water Prep

Amt	Name	Type	#	%/IBU
23.00 l	Auckland, NZ	Water	1	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pilsner (2 Row) NZ (2.0 SRM)	Grain	2	100.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.00 l of water at 74.9 C	65.6 C	75 min
Mash Out	Add 10.00 l of water at 90.5 C	75.6 C	10 min

Drain mash tun, Batch sparge with 1 steps (15.84l) of 75.6 C water

Boil Wort

Add water to achieve boil volume of 32.33 l

Estimated pre-boil gravity is 1.035 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
10.00 g	Green Bullet [13.50 %] - Boil 45.0 min	Hop	3	14.1 IBUs
10.00 g	Green Bullet [13.50 %] - Boil 30.0 min	Hop	4	11.8 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	5	-
10.00 g	Green Bullet [13.50 %] - Boil 10.0 min	Hop	6	5.6 IBUs
20.00 g	Green Bullet [13.50 %] - Boil 0.0 min	Hop	7	0.0 IBUs

Estimated Post Boil Vol: 26.52 l and Est Post Boil Gravity: 1.044 SG

Cool and Prepare Fermentation

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 23.00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Budvar Lager (Wyeast Labs #2000) [125.00 ml]	Yeast	8	-

Measure Actual Original Gravity _____ (Target: 1.044 SG)

Measure Actual Batch Volume _____ (Target: 23.00 l)

Fermentation

24/07/2011 - Primary Fermentation (28.00 days at 12.0 C ending at 12.0 C)

Dry Hop and Prepare for Bottling/Kegging

Measure Final Gravity: _____ (Estimate: 1.010 SG)

Date Bottled/Kegged: 21/08/2011 - Carbonation: Bottle with 148.77 g Corn Sugar

Age beer for 28.00 days at 11.1 C

18/09/2011 - Drink and enjoy!

Notes

fourth generation lager yeast weak boil, no whirlpool. two weeks @6C, rose to 10C for 1wk, finsh @12C. Single infusion light body mash.

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