BeerCalc: bryg 03A01 pilsner

Style: Style unselected

Brewer: F Jørgensen

Vital Statistics

Volume	25	litres
OG	1048	
Boil Volume	25	litres
Boil gravity	1048	
Alcohol (ABV)	4.7	%
Colour	10	EBC (Golden)
Bitterness	31	IBU
BU:GU	0.65	
FG	1012	



Fermentables

Pilsner Malt	3 EBC	5000	g
Cara Pils	37 EBC	500	g
		5500	**g**

Mash schedule

65°C for 90 minutes
Total grain weight for mash: 5500 g

Hops

Cascade	6.5 %	30 g	60 min
Cascade	6.5 %	30 g	15 min
Cascade	6.5 %	30 g	5 min

Misc Ingredients

Fermentation

Fermentation	Safale S-04	23 °C	21 days

Details

Dejlig øl som alle kan lide, jeg brygger den igen og igen

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