

Portland to Perth Pils

Created Wednesday June 29th 2022



GF Brews

Method: **All Grain** Style: **No Profile Selected** Boil Time: **30 min** Batch Size: **217 gallons** (fermentor volume)

Pre Boil Size: **219.85 gallons** Pre Boil Gravity: **1.047** (recipe based estimate) Efficiency: **85%** (brew house)

Calories: **156 calories** (Per 12oz) Carbs: **13.4 g** (Per 12oz)

Original Gravity: **1.048** Final Gravity: **1.008** ABV (standard): **5.2%** IBU (tinseth): **28.8** SRM (morey): **5.0** ■ Mash pH: **5.7** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
110 lb	Grouse Malt House - Pale Millet Malt		35	2.4	28.9%
40 lb	Grouse Malt House - Buckwheat Malt		30	2	10.5%
160 lb	Eckert Malting - Biscuit 4L Rice Malt		30	4	42.1%
35 lb	Grouse Malt House - Vienna Millet Malt		34	2.6	9.2%
35 lb	Grouse Malt House - Goldfinch Millet Malt		34	5.4	9.2%

380 lbs / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.75 lb	Pacific Jade (13 AA)		Pellet	13	Boil	30 min	25.1	50%
0.25 lb	Pacific Jade (13 AA)		Pellet	13	Boil	5 min	0.93	7.1%
0.50 lb	BSG - Galaxy (14.2 AA)		Pellet	14.2	Whirlpool at 180 °F	15 min	1.18	14.3%
0.50 lb	BSG - Motueka (7 AA)		Pellet	7	Whirlpool at 180 °F	15 min	0.58	14.3%
0.50 lb	Nelson Sauvín (12.5 AA)		Pellet	12.5	Whirlpool at 180 °F	15 min	1.04	14.3%

3.50 lbs / \$ 0.00

Yeast

Fermentis - Saflager - German Lager Yeast W-34/70

Amount: 7 BBL Pitch Cost: Attenuation (avg): 83% Flocculation: High

Optimum Temp: 48 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / °P*) 3425 B cells required

Priming

Method: co2 Amount: 9.02 psi Temp: 45 °F CO₂ Level: 2 Volumes

Target Water Profile

 Light colored and malty

Ca⁺² 60 Mg⁺² 5 Na⁺ 10 Cl⁻ 95 SO₄⁻² 55 HCO₃⁻ 0