

Chapman Crafted Pils  
European-style pilsner  
Batch Size: 5 gal  
Target OG: 1.044 SG  
Target FG: 1.006 SG

Water:

Orange, CA, municipal water varies throughout the year but is generally high in temporary AND permanent hardness as well as sodium. We blend 20% carbon-filtered city water with 80% R.O. treated water and use CaCl and CaSO<sub>4</sub> to achieve Cl and SO<sub>4</sub> levels approximately equal to 100ppm and 50ppm respectively. We use lactic acid in the mash and the end of the lauter to keep mash pH under 5.4 and last runnings pH under 5.8.

Grist:

Weyermann Pilsner malt plus 0.35# dextrose added to kettle pre-boil. Mash 148F rest for 60 min.

Kettle Additions:

- 0.2 oz German Magnum (12% AA) boil 60 min.
- Servomyces (1 capsule) boil 15 min.
- 1/2 tsp Fermax yeast nutrient boil 15 min.
- 2.5 oz Spalt Select (4.0% AA) @flameout

Yeast:

Saflager 34/70  
Ferment @54F

If the proper amount of healthy yeast has been pitched, with adequate oxygenation, this beer should be ready to start lagering (33F) in 18-21 days and a total fermentation time of 5 weeks.

Other notes:

Clarity is very important for the desired crisp and clean finish of this beer as well as overall aesthetics. Use biofine, gelatin or some other fining agent prior to packaging. Carbonation levels for this beer are quite high. We target 2.7 volumes.