




## NONE SHALL PASS

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
4.76	Weyermann Pilsner			48.4		
3.75	Rahr Pale Ale Malt			38.2		
0.88	Rahr Dextrin Malt			8.9		
0.47	Rahr White Wheat Malt			4.6		
Hop Additions					 <p><b>New Zealand Pilsner</b> (X5)  <u>Original Gravity:</u> 1.044 – 1.056 SG  <u>Final Gravity:</u> 1.009 – 1.014 SG  <u>Bitterness:</u> 25 – 45 IBUs  <u>ABV:</u> 4.5 – 5.8%  <u>SRM:</u> 2 - 6</p> <p><u>Overall Impression:</u> A pale, dry, golden-colored, cleanly fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.</p>	
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/60 min	0.8	Nelson Sauvin	12	32		
Whirlpool	1.65	Nelson Sauvin	12	15		
Dry Hop	1.5	Motueka	-	-		
	0.8	Nelson Sauvin	-	-		
Yeast						
Variety		Qty	Ferm Temp			
Saflager 34/70		15g sachet	50°F			
Additives						
Amount		Name	Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc	Boil/15 min			
1/2 tsp		Yeast nutrient	Boil/15 min			
Target Statistics		Brew Notes		Notes		
Batch Size	5 gal	Mash Temp	154°F	<p>To prevent astringency, don't forget to stop your vorlaugh and lauter when your end runnings reach a specific gravity of 1.012. Over-rinsing your grains can lead to same the drying bitterness as over-steeped tea.</p> <p>A low-tech, low-cost solution to the temperature control problem for cold-fermenting lagers is to use "the bathtub trick." Get a plastic tub large enough to easily fit your fermentor. Place inside and fill the tub with water to the level of beer with water. You can rotate ice or frozen water bottles into this moat to insulate and maintain temperature.</p>		
OG	1.052	Mash Duration	60 min			
FG	1.008	Boil Volume	5.5 gal			
~%ABV	5.8	Boil Duration	60 min			
Efficiency	72	Whirlpool Temp	194°F			
IBU	47	Whirlpool Duration	10 min			
SRM	3.3	Dry Hop Duration	3 Days			