Name	Get Off the WiFi						**Date**	2019-04-21
Style	German Pilsner						**BJCP**	5D
Gravity		**pH**		**Stats**			**Boil Vol.**	
Final Sparge	3.6 Brix	Mash	5.37	Boil Length	90 Min		Pre	12.5 Gal
Pre Boil	12.7 Brix	HLT		Mash Temp	152-154 F		Post	
Pre w/Adj	-	**pH Notes**		Mash Length	90 Min		Fermenter	
Post Boil	14.7 Brix	*MT: 1.5ml Lactic Acid 88%*		MT Vol (1.1-1.3)	6.5 Gal		**Yeast**	WLP830
Final	1.012 SG			HLT Vol (lbs*0.5)	8 Gal		*Notes: Repitch from Vienna lager*	
ABV	6%	*HLT: 1 ml Lacitc Acid 88%*		Color				
Fermentation				IBU				
Temp	52 F	46 F	48 F	50 F				
SG	14.7							
pH								
Duration	4/21	4/22	4/26	5/1				

Fermentables	**lbs**
Weyermann Barke Pilsner	10
Weyermann Floor Malted Pilsner	10
Weyermann Acid Malt	0.25

Boil Hops	**AA%**	**Qty**	**Min**
Super Galena	11.8%	0.75 oz	90
Hallertau Mittelfrueh	3.6%	2 oz	30
Hallertau Mittelfrueh	3.6%	3 oz	10
Hallertau Mittelfrueh	3.6%	3 oz	0

Mash Notes:

Boil Notes:

Dry Hops	**AA%**	**Qty**	**Days**

Fermentation Notes:

Tasting Notes: