



EAST COAST PILSNER

RECIPE CARD

East Coast Pilsner — A clean, crisp lager with a light malt backbone and bright notes of citrus, floral, and herbal hops. Smooth, refreshing, and easy to drink; it finishes dry with just the right touch of hop flavor.

12.8°P
OG

2.8°P
FG

5.4%
ABV

20 BBL
KO VOL

75 min
BOIL TIME

GRIST

81.0% Tchemomalt Pilsner (1,045 lbs)
8.5% Tchemomalt Vienna (110 lbs)
8.5% Bestmalz Chit Malt OR
Great Western Malting Chit Malt (110 lbs)
1.4% Briess American Honey Malt (18 lbs)
0.5% Rice Hulls (7 lbs)

YEAST, ETC.

Pinnacle Heritage Pilsner
10 bricks, Gen 1
Pitch/Ferm Temp: 53°F
Optional: ALDC of preferred
equivalent for diacetyl reduction.

**Thank you for
representing your
state as a Rising
Hope brewery!**

Here is your
East Coast recipe,
chosen for ingredient
availability from
Country Malt Group.

HOPS

BOIL / WHIRLPOOL

Magnum T90 Pellets (68.9% AA) — 5.2lbs @ 60 min
Citra — 11 lbs @ Whirlpool (170°F)
Simcoe — 11 lbs @ Whirlpool (170°F)
Aromazyme — 117g per 20 bbls

DRY HOP (PER 30 BBL)

Citra — 5.5 lbs
Cryo Mo saic — 11 lbs

MASH & SPARGE

60 min
REST TIME

152.5°F
MASH TEMP

395 GAL
SPARGE VOL

530 GAL
SPARGE TEMP

168° F
SPARGE WATER TEMP

5.2
BOIL PH

RECIPE DESIGNED BY



NATIONAL
PEDIATRIC
CANCER
FOUNDATION



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