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## POTSDAMER PILS GERMAN PILS

**OG:** 1.050                      **Color:** 4 SRM  
**FG:** 1.011                      **ABV:** 5.2%  
**IBU:** 35

Extract	Weight	Percent
Pilsner LME	7 lbs	95.7
Corn Sugar	5 oz	4.3

Hops	Weight	IBU
Perle, 60 min	1 oz	27.7
Hallertau, 15 min	1 oz	4.4
Hallertau, 1 min	1 oz	2.8

**Yeast**  
White Labs German Lager WLP830, or Wyeast  
Bohemian Lager 2124 or Fermentis Saflager  
S-23

**Additional**  
Priming Sugar, Bottle Caps, Irish Moss, Grain  
Bags, Hop Socks, Gypsum

**From the BJCP Style Guidelines (bjcp.org)**  
**Category 5D - German Pils**

Drier and crisper than a Bohemian Pilsener with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water. Lighter in body and color, and with higher carbonation than a Bohemian Pilsener. Modern examples of German Pilsners tend to become paler in color, drier in finish, and more bitter as you move from South to North in Germany. Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

<b>Vital Statistics:</b>	OG: 1.044 – 1.050
IBUs: 25 – 45	FG: 1.008 – 1.013
SRM: 2 – 5	ABV: 4.4 – 5.2%

**Commercial Examples:** Victory Prima Pils, Bitburger, Warsteiner, Trumer Pils, Old Dominion Tupper’s Hop Pocket Pils, König Pilsener, Jever Pils, Left Hand Polestar Pilsner, Holsten Pils, Spaten Pils, Brooklyn Pilsner

### **ALL GRAIN CONVERSION**

Replace the extracts with the following base malts:  
9 Lbs. German Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### **BREWING NOTES**

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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