



STATISTICS

SUGGESTED WATER GUIDELINES

EXPECTED O.G	1.034
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EXPECTED F.G	1.008
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IBU 15

BATCH VOLUME 23 LITRES

INGREDIENTS

GRAIN

Pilsner 2.5 kg

Wheat Malt 0.8 kg

Flaked Oats 0.2 kg

HOPS

Hallertauer 50g

YEAST

Lallemmand Philly Sour

FURTHER ADDITIONS

Raspberry Puree – 1.0kg

*Add after primary fermentation and leave for 3-5 days

Water to Grain Ratio

As standard we suggest to use 3L of water to 1kg of grain. If doing a beer of higher gravity or 6% and above we suggest 2.5L of water to 1kg of grain.

MASH GUIDELINES

Mash in @ 65 c for 60 minutes

Sparge using 78 c water

BOIL TIMES & ADDITIONS

Hallertauer 20g (60 min)

Hallertauer 30g (10 min)

YEAST & FERMENTATION

1. Pitch Yeast @ 18 – 20 c

As a standard we suggest to check and record your gravity daily. When your gravity is within 1-2 points of the expected final gravity add your dry hop additions if applicable. Leave your dry hops in your fermenter for 3-5 days before removing.

DRY HOP ADDITIONS

IMPORTANT: Before you begin

conditioning/packaging, make sure your gravity reading has remained stable over 3 consecutive days to ensure fermentation is complete.

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**HOMEBREW
AMBASSADORS**