YCH033
PALISADE® PILS

TASTING NOTES: APRICOT • CITRUS • GRASS • FLORAL

SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.050	**1.010**	**38**	**5.5%**

INGREDIENTS

GRAINS

	AMOUNT
Pilsner Malt	93%
Vienna Malt	5%
Wheat Malt	2%

YEAST & ADJUNCTS

	AMOUNT
German Lager	18 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS

	TYPE	AA%	ADDITION	AMOUNT
Columbus	T-90 Pellets	14.5%	90 min	0.5 g/L
Palisade® Brand	T-90 Pellets	6.6%	15 min	1.1 g/L
Palisade® Brand	T-90 Pellets	6.6%	5 min	1.5 g/L
Palisade® Brand	T-90 Pellets	6.6%	Whirlpool	1.5 g/L

INSTRUCTIONS

STEP 1 Perform an infusion mash to achieve a mash temp of 144°F/62°C for 40 min.

STEP 2 Second mash temp is at 162°F/72°C for mash temp for 20 min.

STEP 3 If a step-mash is not possible, perform a single-infusion mash at 147°F/64°C for 60 minutes.

STEP 4 Vorlauf until the wort has cleared and is free of grain particles.

STEP 5 Runoff into the kettle and sparge with 180°F/82°C water.

STEP 6 Bring the wort to a boil.

STEP 7 After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.

STEP 8 After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions. Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.

STEP 9 Gently create a whirlpool in the kettle.

STEP 10 Quickly cool the wort to 50°F/10°C, aerate it, and transfer in into a sanitized fermenter.

STEP 11 Pitch the appropriate amount of German Lager yeast and add either an airlock or blowoff tube to the fermenter.

STEP 12 Fermentation schedule: Ferment to at least 50% attenuation at 52°F/11°C. Then, with around 1.024 specific gravity remaining gradually increase temp to 59°F/15°C.

STEP 13 After the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C at a rate of 2°C per day.

YAKIMA CHIEF HOPS®