

# A Brew Guide Recipe

<http://www.thebrewguide.com>

Name: **The Great Pilsby**

BJCP Style: 2C (Classic American Pilsener)

Batch Size: 3 gallons

Efficiency: 75%

Est. O.G.: 1.051

Boil time: 90 mins.

Estimated SRM: 3

Estimated IBUs: 26

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## All-Grain Recipe:

Grain/sugar	Amt.
Pale Malt (6-row)	4 pounds
Marris Otter	.5 pounds
Corn Grits	1.5 pounds

## Partial Mash Recipe:

Grain/sugar	Amt.
No Good Partial Mash Equivalent.	

## Hop Schedule:

Hop Type	Amt.	Time in Boil
Saaz	.5 ounce	90 minutes
Saaz	.5 ounce	20 minutes
Saaz	1 ounce	5 minutes

### Notes:

The corn grits need to be cooked prior to a normal all-grain mash. If possible, do a full separate mash with them prior to the normal mash and add them in for the Sacchrification Rest.

Yeast: **White Labs WLP830: German Lager**