

BITTE BURGER PILS (All-Grain)

Official NORTHERN BREWER Instructional Document

German Pilsner: the Porsche Boxster of lagers, packing a lot of oomph into a lithe frame. Toeing the line on IBUs and color, Bitte is light, lean, way bitter and way dry. To get from here to there it may be necessary to close your eyes before you brew and imagine a very stern German blonde admonishing you to boil a large volume and prepare a yeast starter.

Deep straw color with a brassy, well-spoken noble Pilsner malt profile, Bitte is suffused throughout with hop bitterness, loaded up in the front and middle of the boil for a tingling bitter bite and subtle resinous-sweet-herbal flavor. In a nutshell: clean, dry, and snappy.

Thanks to Wyeast's temperature-tolerant Rasenmaher Lagerbier strain, a batch of this elegant and refined (yet entirely chuggable) lager is within your reach even if you don't have a dedicated lager fridge: the good ol' swamp cooler (tub of ice water, an old t-shirt to cover the carboy, and a fan) will get you feeling the Fahrvegnugen.

OG 1.045 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1 month secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 7.75 lbs German Pilsner
- 0.75 lbs Weyermann CaraFoam
- 0.25 lbs Weyermann CaraHell

BOIL ADDITIONS & TIMES

- 0.75 oz Northern Brewer @ First Wort Hop
- 0.75 oz Tettnang @ 20"
- 0.75 oz Hallertau Mittelfruh @ 20"
- 0.25 oz Tettnang @ 10"
- 0.25 oz Hallertau Mittelfruh @10"

YEAST

- **WYEAST 2252 RASENMAHER LAGERBIER.**
Temperature Range: 48-68F (9-20C).

MASH SCHEDULE: TRADITIONAL MULTI-STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 146° F for 45 minutes
- Alpha Sacch' Rest: 158° F for 30 minutes
- Mashout: 170° F for 10 minutes

MASH SCHEDULE: SINGLE INFUSION

- Sacch' Rest: 148° F for 75 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 0.75 oz Northern Brewer @ First Wort Hop
- 0.75 oz Tettnang @ 20"
- 0.75 oz Hallertau Mittelfruh @ 20"
- 0.25 oz Tettnang @ 10"
- 0.25 oz Hallertau Mittelfruh @10"

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