

## #058 German Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **53 C**, Time **5 min**
- Temp **70 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.5 liter(s)** of strike water to **56.1C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.2 %
Boil	Hallertau Spalt Select	25 g	30 min	3.7 %
Boil	Hallertau Spalt Select	25 g	10 min	3.7 %
Boil	Tettnang	25 g	10 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min