

#216 German Pils Replay

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **38.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (40.5%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (2.7%)	78 %	4
Grain	Strzegom Pilzneński	4.2 kg (56.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	15.5 %
Boil	Hallertau Mittelfruh	50 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	33 g	Fermentis