

## German Pils 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14.4 %
Boil	Magnat	15 g	30 min	14.4 %
Boil	Magnat	25 g	10 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis
Einstein	Lager	Dry	11 g	WHC

### Notes

- Woda RO: kran 1:1  
zacieranie 32L - kwas mlekowy 2 ml  
wystadzanie 9L - kwas mlekowy 1 ml  
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