

Herr Flick Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Weyermann - Carapils | 0.3 kg (13%) | 78 % | 4 |
| Grain | Pilzneński | 2 kg (87%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 16 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 30 ml | White Labs |

Notes

- Woda kranowa Płaszów:
Siarczany 18
Chlorki 18

Użyję gipsu, według kalkulatora od 2-7 g
Nov 12, 2020, 12:50 PM