

Pils niemiecki #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (69.6%) | 81 % | 5 |
| Grain | Steinbach - Vienna Malt | 1 kg (17.4%) | 81 % | 8 |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 14.3 % |
| Boil | Tettnang | 50 g | 15 min | 4 % |
| Boil | Tettnang | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g | Boil | 10 min |

Notes

- 75% woda Demi
Mar 7, 2021, 2:51 PM