

## #215 German Pils Rexer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6.9 kg (97.2%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.2 kg (2.8%)  | 78 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 30 g   | 40 min | 15.5 %     |
| Boil    | Tettnang | 50 g   | 5 min  | 3.2 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 2000 g | Fermentis  |