Tettnang Pils 2020

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **63 C**, Time **120 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg *(66.7%)*	80 %	4
Grain	Strzegom Wiedeński	1.8 kg *(30%)*	79 %	10
Grain	Weyermann - Carapils	0.2 kg *(3.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	80 min	12 %
Boil	Tettnang	30 g	40 min	4 %
Boil	Tettnang	15 g	25 min	4 %
Boil	Hallertau Mittelfruh	15 g	25 min	3.8 %
Boil	Tettnang	15 g	10 min	4 %
Boil	Hallertau Mittelfruh	15 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min