

#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