German Pils

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

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(87%)*	82 %	3
Grain	Zakwaszający	0.2 kg *(4.3%)*	80 %	3
Grain	Carahell	0.4 kg *(8.7%)*	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfrüh	30 g	60 min	3 %
Boil	Spalt	20 g	60 min	4.9 %
Boil	Hallertau Mittelfrüh	20 g	10 min	3 %
Boil	Spalt	30 g	10 min	4.9 %
Boil	Tettnanger	50 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 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	Mech irlandzki	4 g	Boil	10 min

Notes

- Burzliwa - 21dni – temp.10* C

  Diacetylowa - 4-7 dni - temp.15* C

  Leżakowanie - 2-3 miesiące - temp. 5* C

  Butelkowanie.

  Refermentacja 10-14 dni - temp. 20 * C
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