

# Chrismpils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **5.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4.6 kg (90.2%) | 81 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.2 kg (3.9%)  | 75 %  | 30  |
| Grain | Strzegom Bursztynowy | 0.3 kg (5.9%)  | 70 %  | 49  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 500 ml | ---        |

## Notes

- franekca.pl.tl  
Dec 22, 2017, 5:25 PM

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