

German pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **1322.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **741 liter(s)**
- Total mash volume **988 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **741 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **828.5 liter(s)** of **76C** water or to achieve **1322.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	247 kg (100%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	2100 g	60 min	4 %
Boil	Hallertau Mittelfruh	2100 g	60 min	3 %
Aroma (end of boil)	Hallertau Mittelfruh	1500 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	500 g	Fermentis