# Stalingrad - German Lager v2

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- Gravity **12.1 BLG**
- ABV **---**
- IBU **30**
- SRM **5.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 5 kg *(75.2%)* | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg *(3.8%)* | 78 % | 4 |
| Grain | Acid Malt | 0.15 kg *(2.3%)* | 58.7 % | 6 |
| Grain | Carared | 1 kg *(15%)* | 75 % | 39 |
| Grain | Płatki owsiane | 0.25 kg *(3.8%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Boil | Tettnang | 30 g | 15 min | 4.9 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 5.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Gozdawa - W35 German Lager | Lager | Slant | 350 ml | Gozdawa |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |

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