

German Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.4 kg (87.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (4.9%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.25 kg (4.1%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 50 g | 60 min | 4.6 % |
| Boil | Tettnang | 13 g | 60 min | 4 % |
| Boil | Hallertauer Mittelfruh | 20 g | 15 min | 4.6 % |
| Boil | Tettnang | 20 g | 15 min | 4 % |
| Aroma (end of boil) | Hallertauer Mittelfruh | 28 g | 1 min | 4.6 % |

| | | | | |
|---------------------|----------|------|-------|-----|
| Aroma (end of boil) | Tettnang | 30 g | 1 min | 4 % |
|---------------------|----------|------|-------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 6.5 g | Mash | 0 min |
| Water Agent | Kwas mlekowy | 6.5 g | Mash | 0 min |
| Fining | WhirlFloc | 2.5 g | Boil | 12 min |

Notes

- Chlorek wapnia dodany przed zacieraniem do wody do zacierania.
Kwas mlekowy dodany do wody użytej do wysładzania.
Dec 20, 2017, 1:07 PM