

Pils Niemiecki 04.24

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **2.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **74C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (100%) | 80 % | 2.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4 % |
| Boil | Tradition | 30 g | 60 min | 6 % |
| Boil | Tradition | 15 g | 20 min | 6 % |
| Boil | Tettnang | 20 g | 20 min | 3 % |
| Aroma (end of boil) | Tradition | 15 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|-------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Slant | 250 ml | Wyeast Labs |