

34. "Fest piwerko :)" - Pils niemiecki

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.6 kg (86.7%)	80 %	4
Grain	Steinbach Karamel Pils	0.4 kg (9.6%)	79 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.15 kg (3.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %
Boil	Tettnang	25 g	30 min	4 %
Aroma (end of boil)	Tettnang	25 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	7 g	Fermentis Division of S.I.Lesaffre

Notes

- uwarzone 13-07-2018 r.

po podgrzaniu do 72 stopni odjąć 1/3 zacieru do osobnego garnka, przetrzymać 15 i doprowadzić do wrzenia. Gotować 10 min a następnie gorący dekokt przenieść do zacieru głównego.
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