

German Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Hallertau Tradition | 15 g | 30 min | 6.3 % |
| Boil | Hallertau Tradition | 35 g | 0 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |
| Lutra OYL-071 | Ale | Slant | 50 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 9 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 3 g | Mash | 60 min |

| | | | | |
|-------------|------------------|-------|------|--------|
| Water Agent | Kwas mlekowy 80% | 1.1 g | Mash | 0 min |
| Fining | Whirflocck | 1 g | Boil | 15 min |

Notes

- 1,1ml kwasu mlekowego 80% do 22l wody do wysładzania. 1 tabletki whirfloccka na ostatnie 15 minut gotowania. Profil wody (chmielowy)
Ca - 96,9/Mg - 4/Na - 4/Cl - 56,8/SO4 - 152,7/HCO3 - 41/
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