

German Pils V2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **46.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **46.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (90.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (4.8%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.4 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 47 g | 90 min | 7.9 % |
| Boil | Tradition | 74 g | 20 min | 4.7 % |
| Aroma (end of boil) | Hersbrucker | 50 g | 10 min | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|-------|----------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Slant | 412.5 ml | White Labs |

Notes

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

- Gęstość początkowa 11 brix
16.03- 5.4 brix, czyli 2.65 blg
29.03 - 5,4 brix, czyli 265 blg
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