

# Jever\_1

- Gravity **15.9 BLG**
- ABV ---
- IBU **57**
- SRM **5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **58 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **5 min** at **58C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5.5 kg (90.2%)	80 %	4
Grain	Briess - Carapils Malt	0.6 kg (9.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	11.2 %
Aroma (end of boil)	Tettnang	30 g	30 min	4 %
Aroma (end of boil)	Hallertau	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
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