

# kellerbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **9.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	5 kg (88.5%)	82 %	14
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8.8%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.15 kg (2.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	13 %
Boil	Tettnang	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

## Notes

- 30l żywiecki kryształ 8l z krnu  
*Jul 18, 2022, 11:20 AM*