

## Niemiecki rauchpils #2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pilzneński Viking      | 3.3 kg (50%) | 81 %  | 4   |
| Grain | Słód Wędzony Steinbach | 3.3 kg (50%) | 80 %  | 5   |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | lunga                | 28 g   | 80 min | 12.5 %     |
| Boil    | Hallertau Mittelfruh | 20 g   | 15 min | 6.1 %      |
| Boil    | Hallertau Mittelfruh | 25 g   | 5 min  | 3.1 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 16 g   | Fermentis  |