

PILS 4 GERMAN

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **3 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner | 3.5 kg (89.7%) | 81 % | 4 |
| Grain | Weyermann - Monachijski I | 0.4 kg (10.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Hallertau Tradition (DE) | 40 g | 60 min | 4.3 % |
| Boil | Hallertau Tradition (DE) | 40 g | 20 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 2000 ml | Fermentum Mobile |

STATER 10 BLG FERMENTACJA W 15°C-POCZĄTEK 5 JAK RUSZYŁY 15 PSI

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Fining | whirlfloc tabletki | 1 g | Boil | 10 min |

| | | | | |
|-------|----------------|-------|------|--------|
| Other | pożywka Wyeast | 1.6 g | Boil | 10 min |
|-------|----------------|-------|------|--------|

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-5
Na-15
Cl-50
S04-85
HCO3-15
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