

PILS 8 GERMAN

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Barke Pilsner | 5.5 kg (91.7%) | 81 % | 5 |
| Grain | Weyermann - Monachijski I | 0.5 kg (8.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Hallertau Tradition (PL) | 50 g | 60 min | 5.6 % |
| Boil | Tomyski (Polish Hops) | 50 g | 20 min | 4 % |
| Boil | Tomyski (Polish Hops) | 50 g | 7 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | --- |

FERMENTACJA W 17-18°C-OD POCZĄTKU DOBICIE DO 10 PSI SAMO DO 15 PSI.

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------------------|-------|------|--------|
| Fining | whirlfloc tabletki | 1.5 g | Boil | 10 min |
| Other | pożywka Servomyces Lallemand | 0.3 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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