

Pils niemiecki #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (69.6%)	81 %	5
Grain	Steinbach - Vienna Malt	1 kg (17.4%)	81 %	8
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (4.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Tettnang	50 g	15 min	4 %
Boil	Tettnang	50 g	5 min	4 %

Yeasts

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

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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

Notes

- 75% woda Demi
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