

# Tettnang Pils 2020

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **63 C**, Time **120 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (66.7%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński                        | 1.8 kg (30%)  | 79 %  | 10  |
| Grain | Weyermann -<br>Carapils                   | 0.2 kg (3.3%) | 78 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Magnum               | 15 g   | 80 min | 12 %       |
| Boil    | Tettnang             | 30 g   | 40 min | 4 %        |
| Boil    | Tettnang             | 15 g   | 25 min | 4 %        |
| Boil    | Hallertau Mittelfruh | 15 g   | 25 min | 3.8 %      |
| Boil    | Tettnang             | 15 g   | 10 min | 4 %        |
| Boil    | Hallertau Mittelfruh | 15 g   | 10 min | 3.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |       |       |        |            |
|---------------------------------------|-------|-------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 200 ml | White Labs |
|---------------------------------------|-------|-------|--------|------------|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 3 g    | Boil    | 15 min |