

# Tettnang Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **30.9 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 **25.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	5 kg (97.1%)	80 %	3
Grain	Viking Dekstrynowy	0.15 kg (2.9%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	23 g	90 min	12 %
Boil	Tettnang	25 g	25 min	4 %
Boil	Tettnang	25 g	15 min	4 %
Boil	Tettnang	25 g	5 min	4 %
Boil	Tettnang	25 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Slant	200 ml	White Labs