

## 5D. German Pilsner

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (92%)	80 %	4
Grain	Weyermann - Carapils	0.35 kg (8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	15 min	3 %
Dry Hop	Hallertau Mittelfruh	50 g	7 day(s)	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Novalager	Lager	Slant	125 ml	---