

German Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (90.9%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 50 g | 60 min | 2.7 % |
| Boil | Marynka | 25 g | 30 min | 7.9 % |
| Aroma (end of boil) | Marynka | 25 g | 10 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|-----------|-----------|
| Herb | trawa cytrynowa | 10 g | Secondary | 10 day(s) |

| | | | | |
|--------|----------------|------|------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |
|--------|----------------|------|------|--------|