

# German Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **47.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **47.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5.6 %
Boil	Tettnang	18 g	30 min	4.7 %
Boil	Lublin (Lubelski)	12 g	30 min	3.8 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	3000 ml	White Labs

## Notes

- Gęstość początkowa 11 Brix

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

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