

German Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (96.2%)	81 %	4
Grain	Chit Malt	0.15 kg (3.8%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	90 min	11 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	5 min	3 %
Whirlpool	Hallertau Mittelfruh	30 g	15 min	3 %
Whirlpool	Tettnang	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	250 ml	White Labs

Notes

- Woda do zacierania Saguaro, do wysładzania kran
 - 7 g gipsu
 - 4 g CaCl₂
 - whirlfloc na ostatnie minuty gotowania
 - kwas mlekowy do pH 5.5-5.4

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

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