

# kellerbier

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **9.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Light Munich Malt    | 5 kg (88.5%)   | 82 %  | 14  |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (8.8%)  | 73 %  | 120 |
| Grain | Weyermann - Acidulated Malt      | 0.15 kg (2.7%) | 80 %  | 6   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 28 g   | 60 min | 13 %       |
| Boil    | Tettnang | 50 g   | 5 min  | 4 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis  |

## Notes

- 30l żywiecki kryształ 8l z krnu  
*Jul 18, 2022, 11:20 AM*