

# PILS 6 GERMAN

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner	5 kg (83.3%)	81 %	4
Grain	Weyermann - Monachijski I	0.5 kg (8.3%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (8.3%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang (DE)	60 g	60 min	4.9 %
Boil	Tettnang (DE)	30 g	20 min	4.9 %
Boil	Tettnang (DE)	30 g	7 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	2700 ml	Fermentum Mobile

STATER 10 BLG FERMENTACJA W 15°C-POCZĄTEK 5 JAK RUSZYŁY 15 PSI

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Wyeast	2.4 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-15  
Cl-50  
S04-85  
HCO3-15  
*Feb 13, 2022, 12:27 PM*