

# Pils Niemieck II

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **2.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński 3-5 EBC Steinbach	5.2 kg (95.4%)	80 %	3
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon DE	10 g	10 min	8.2 %
Boil	Saaz (USA)	25 g	60 min	3.75 %
Boil	Huell Melon DE	40 g	3 min	8.2 %
Dry Hop	Hallertau SZYSZKA	100 g	2 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	3 g	Boil	5 min
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## Notes

- Burzliwa 14 dni 8-10 st. ostatnie 2-3 dni 14 st.  
Cicha 10 dni 12-14 st. ostatnie 2-3 dni chmielenie na zimno.  
Lagerowanie 3-4 tyg. 2-5 st.  
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