

Pils niemiecki 12 CP

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.7 kg (87.1%) | 81 % | 4 |
| Grain | Steinbach Karamel Pils | 0.4 kg (9.4%) | 79 % | 6 |
| Grain | Acid Malt | 0.15 kg (3.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Herkules | 20 g | 60 min | 17 % |
| Boil | Tettnang | 25 g | 30 min | 4 % |
| Aroma (end of boil) | Tettnang | 25 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|------|--------|--------------------------|
| BrewGO-01 | Lager | Dry | 21 g | Browin Sp. z o.o. Sp. K. |

Notes

- [Link do oryginalnej receptury](#)

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

<https://drive.google.com/file/d/1gw9KvasQbxoPE38rYdGM24fActQ0rmhT/view?usp=sharing>
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