

34. "Fest piwerko :)" - Pils niemiecki

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **43**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.6 kg (86.7%) | 80 % | 4 |
| Grain | Steinbach Karamel Pils | 0.4 kg (9.6%) | 79 % | 6 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.15 kg (3.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 50 g | 60 min | 5.5 % |
| Boil | Tettnang | 25 g | 30 min | 4 % |
| Aroma (end of boil) | Tettnang | 25 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 7 g | Fermentis Division of S.I.Lesaffre |

Notes

- uwarzone 13-07-2018 r.

po podgrzaniu do 72 stopni odjąć 1/3 zacieru do osobnego garnka, przetrzymać 15 i doprowadzić do wrzenia. Gotować 10 min a następnie gorący dekokt przenieść do zacieru głównego.
Jul 22, 2018, 4:25 PM