

56 German Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.85 kg (95%) | 80 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.15 kg (5%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 8 g | 65 min | 13.3 % |
| Boil | Hallertau Blanc | 10 g | 15 min | 7.6 % |
| Boil | Tettnang | 20 g | 10 min | 3.7 % |
| Boil | Tettnang | 20 g | 5 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g | Boil | 10 min |