

# German Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17.4 %
Boil	Hallertau Mittelfruh	15 g	30 min	4.2 %
Boil	Hallertau Mittelfruh	15 g	15 min	4.2 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	30 min	4.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

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

- Słody wsypujemy do wody o temperaturze 60C i ustalamy PH na poziomie 5,2-5,4. Temperatura powinna spaść do 52C. Po 5 minutach podgrzewamy powoli do 64C.  
*Nov 21, 2021, 4:41 PM*