

# German Pils Fabryka Kraftow

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau tango	20 g	60 min	7.8 %
Boil	Magnat	25 g	30 min	15 %
Boil	Magnat	10 g	15 min	11.2 %
Dry Hop	Hallertau Mittelfruh	100 g	2 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	200 ml	Wyeast Labs

## Notes

- Woda kran  
zacieranie 32L - kwas mlekowy 2ml  
wysładzanie 9L -kwas mlekowy 1ml  
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