

German PilsDar

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | słód pilzneński | 5.5 kg (84.6%) | 81 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | wiedeński | 0.5 kg (7.7%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 6.5 % |
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| Boil | Hersbrucker | 25 g | 20 min | 4 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------------|
| safale w-34/70 | Lager | Dry | 23 g | Fermentum Mobile |