

PILS 7 GERMAN

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (88.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.1%)	75 %	4
Grain	Weyermann - Caramunich I	0.2 kg (3.2%)	75 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select (DE)	50 g	60 min	6.1 %
Boil	Hallertau Tradition (PL)	35 g	20 min	5.6 %
Boil	Hallertau Tradition (DE)	35 g	7 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	2700 ml	Fermentum Mobile

STATER 10 BLG FERMENTACJA W 15°C-OD POCZĄTKU DOBICIE DO 10 PSI SAMO DO 15 PSI.

Extras

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

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-50
Mg-5
Na-15
Cl-50
S04-85
HCO3-15
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