

## 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 **BREWNES.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<br>Servomyces<br>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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