

# Pils niemiecki 12 CP

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (87.1%)	81 %	4
Grain	Steinbach Karamel Pils	0.4 kg (9.4%)	79 %	6
Grain	Acid Malt	0.15 kg (3.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Boil	Tettnang	25 g	30 min	4 %
Aroma (end of boil)	Tettnang	25 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO-01	Lager	Dry	21 g	Browin Sp. z o.o. Sp. K.

## Notes

- [Link do oryginalnej receptury](#)

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

<https://drive.google.com/file/d/1gw9KvasQbxoPE38rYdGM24fActQ0rmhT/view?usp=sharing>  
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