

Pils v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **46 C**, Time **1 min**
- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **49.3C**
- Add grains
- Keep mash **1 min** at **46C**
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Pilsneński | 4.5 kg (86.5%) | 80.5 % | 4 |
| Grain | Bestmalz - Monachijski | 0.2 kg (3.8%) | 80 % | 16 |
| Grain | Rice, Flaked | 0.5 kg (9.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 20 g | 30 min | 4.1 % |
| Boil | Tettnang | 10 g | 30 min | 4 % |
| Boil | Hersbrucker | 20 g | 20 min | 4.1 % |
| Boil | Tettnang | 15 g | 20 min | 4 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 10 min | 4.1 % |
| Aroma (end of boil) | Tettnang | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 5 min | 4.1 % |
| Aroma (end of boil) | Tettnang | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Hersbrucker | 20 g | 1 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|------------|
| Opshaug | Ale | Slant | 50 ml | Priv |
| Fermentacja w temperaturze 25-28 | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
| Fining | Żelatyna | 3 g | Secondary | 3 day(s) |

Notes

- Woda kranowa
Nagazowanie celować w 2.7
Feb 4, 2021, 9:42 AM