

# pilsner neimiecki

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **5.5**
- Style **Dortmunder Export**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **74 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **74C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Viking Munich Malt	2 kg (33.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mittelfruh	30 g	20 min	5 %
Boil	mittelfruh	20 g	5 min	5 %
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	20 ml	Wyeast Labs