

Smoked German Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Wędzony bukiem | 2 kg (62.5%) | 82 % | 10 |
| Grain | Viking Pilsner malt | 1.2 kg (37.5%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil | Hallertauer Tradition TB | 20 g | 60 min | 5.5 % |
| Boil | tettninger TB | 10 g | 30 min | 3.9 % |
| Boil | Hallertauer Tradition TB | 10 g | 15 min | 5.5 % |
| Whirlpool | Hallertauer Tradition TB | 20 g | 15 min | 5.5 % |
| Whirlpool | tettninger TB | 40 g | 15 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|------------|
| lallemand - diamond lager | Lager | Dry | 11 g | --- |

Notes

- Woda RO modyfikowana kwasem mlekowym:
zacieranie 12.5L - 2ml
wysładzanie 9L - 3ml
Oct 18, 2022, 8:24 PM