Teutonic Atomic 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **2.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **33.9 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	4.1 kg *(84.5%)*	80 %	3
Grain	Corn, Flaked	0.5 kg *(10.3%)*	80 %	2
Grain	Weyermann - Carapils	0.25 kg *(5.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	5 g	80 min	17 %
Boil	Cascade	15 g	15 min	5.8 %
Boil	Centennial	15 g	15 min	10 %
Boil	Cascade	20 g	5 min	5.8 %
Boil	Centennial	20 g	5 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	16.3 %
Boil	Simcoe	15 g	5 min	11.7 %
Aroma (end of boil)	Cascade	15 g	0 min	5.8 %
Aroma (end of boil)	Centennial	15 g	0 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	16.3 %

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Aroma (end of boil)	Simcoe	15 g	0 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	250 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	15 min