

German Pils

- Gravity **11.4 BLG**
- ABV ---
- IBU **34**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (87%) | 82 % | 3 |
| Grain | Zakwaszający | 0.2 kg (4.3%) | 80 % | 3 |
| Grain | Carahell | 0.4 kg (8.7%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfrüh | 30 g | 60 min | 3 % |
| Boil | Spalt | 20 g | 60 min | 4.9 % |
| Boil | Hallertau Mittelfrüh | 20 g | 10 min | 3 % |
| Boil | Spalt | 30 g | 10 min | 4.9 % |
| Boil | Tettnanger | 50 g | 10 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |

Notes

- Burzliwa - 21dni - temp.10* C
Diacetylowa - 4-7 dni - temp.15* C
Leżakowanie - 2-3 miesiące - temp. 5* C
Butelkowanie.
Refermentacja 10-14 dni - temp. 20 * C
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