

# German Pilsner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Słód Pilsneński Premium | 4.5 kg (94.7%) | 81 %  | 3   |
| Grain | Castlemalting - Biscuit Malt        | 0.1 kg (2.1%)  | 79 %  | 50  |
| Grain | Cara-Pils/Dextrine                  | 0.15 kg (3.2%) | 72 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 10 g   | 90 min | 6.1 %      |
| Boil                | Hallertau Spalt Select | 20 g   | 30 min | 6.1 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 10 g   | 20 min | 6.1 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 10 g   | 15 min | 6.1 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 10 g   | 5 min  | 6.1 %      |

## Yeasts

| Name                          | Type  | Form   | Amount | Laboratory  |
|-------------------------------|-------|--------|--------|-------------|
| Wyeast - 2007<br>Pilsen Lager | Lager | Liquid | 100 ml | Wyeast Labs |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Whirlflock     | 1.25 g | Boil    | 10 min |
| Water Agent | Sól Epsom      | 3 g    | Mash    | 65 min |
| Water Agent | Kwas fosforowy | 2 g    | Mash    | 65 min |

### Notes

- 1. jeden starter 1.5l 9 BLG
  - 2. Woda 50%/50% kranówka i demineralizowana + sól i kwas
  - 3. Fermentacja burzliwa 2 tygodnie 8-10 st., cicha 2 tygodnie w 1 st,
  - 4. Wysycenie 2.5 vol
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