

P.38 - Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **11 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.6 kg (73.5%) | 81 % | 5 |
| Adjunct | Chleb pszenno żytni | 0.7 kg (14.3%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (6.1%) | 78 % | 4 |
| Grain | Weyermann - Monachijski typ I | 0.3 kg (6.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 6.4 % |
| Boil | Sybilla | 20 g | 20 min | 6.4 % |
| Whirlpool | Sybilla | 70 g | 10 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Notes

- 50 % wody demineralizowanej do zacierania i do wystadzania.

Zacieranie:

- 1,5 ml kwasu mlekowego;
- 1,2 g Chlorek wapnia;
- 0.3 g Gips piwowarski;
- 1,8 g Sól epsom;

Woda do wystadzania:

- 2,0 ml kwasu mlekowego;
- 1,6 g Chlorek wapnia;
- 0.4 g Gips piwowarski;
- 2,4 g Sól epsom;

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