

# PILS 8 GERMAN

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Barke Pilsner	5.5 kg (91.7%)	81 %	5
Grain	Weyermann - Monachijski I	0.5 kg (8.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition (PL)	50 g	60 min	5.6 %
Boil	Tomyski (Polish Hops)	50 g	20 min	4 %
Boil	Tomyski (Polish Hops)	50 g	7 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	---

FERMENTACJA W 17-18°C-OD POCZĄTKU DOBICIE DO 10 PSI SAMO DO 15 PSI.

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Other	pożywka Servomyces Lallemand	0.3 g	Boil	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-50  
Mg-5  
Na-15  
Cl-50  
S04-85  
HCO3-15  
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