

W34/70 tettnager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **65.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **65.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 8.5 kg (77.3%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (9.1%) | 78 % | 18 |
| Grain | Viking Carabody Malt | 1 kg (9.1%) | 78 % | 8 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (4.5%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Tettnang | 100 g | 50 min | 5.2 % |
| Aroma (end of boil) | Tettnang | 100 g | 10 min | 5.2 % |
| Whirlpool | Tettnang | 150 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 700 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Fining | whirfloc | 3 g | Boil | 10 min |
| Water Agent | ZnCl ₂ | 6 g | Boil | 1 min |