

Fake Rauch German Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.2 kg (48%)	80 %	5
Grain	Strzegom Pilzneński	1.05 kg (42%)	80 %	4
Grain	Pszeniczny	0.25 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	45 min	12.2 %
Boil	Spalt 2020	30 g	5 min	5.3 %
Whirlpool	Saaz (Czech Republic)	30 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Łuska ryżowa	50 g	Mash	90 min
Water Agent	Kreda	7 g	Mash	90 min
Water Agent	Kwas fosforowy	2 g	Mash	20 min
Woda do wysładzania - 2ml/12l				
Fining	WhirlflocT	2 g	Boil	15 min