

German Pils PintaLidl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (66.7%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	1 kg (33.3%)	80.5 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	30 min	5 %
Boil	Hallertau Tradition	20 g	15 min	5 %
Aroma (end of boil)	Hallertau Tradition	10 g	5 min	5 %
Dry Hop	Hallertau Tradition	45 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	100 ml	White Labs

Notes

- Woda RO:Kran 1:1 - do zacierania
Dodałem 2 gr chlorku wapnia do zacierania

Do wyśładzania 6L RO 1.8L Kran
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.