

Ragondingue - #061-Parabellum - 4.7%

German Pils

Author: Ragondingue Craft Beer

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.67
Colour : 6 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.046
Final Gravity : 1.010

Fermentables (3.63 kg)

3.25 kg - Chateau Pilsen 2-Row 3.5 EBC (89.5%)
140 g - Acidulated 3.5 EBC (3.9%)
140 g - Oats, Flaked 2 EBC (3.9%)
100 g - Munich Light 16 EBC (2.8%)

Hops (59 g)

60 min - 9 g - Columbus/Tomahawk/Zeus (CTZ) - ...
10 min - 25 g - Huell Melon - 7.2% (10 IBU)

Hop Stand

20 min hopstand @ 65 °C
20 min 65 °C - 25 g - Huell Melon - 7.2% (1 IBU)

Miscellaneous

Mash - 0.7 g - Calcium Chloride (CaCl2)
Mash - 2.6 g - Epsom Salt (MgSO4)
Mash - 0.7 g - Gypsum (Calcium Sulfate)
Mash - 13 ml - Lactic Acid 80%

Yeast

1 pkg - Omega Lutra Kveik OYL-071

01-Brauheld moyen

Batch Size : 19 L
Boil Size : 23.55 L
Post-Boil Vol : 19.85 L

Mash Water : 14.39 L
Sparge Water : 12.06 L
Sparge Water Temp : 78 °C
Boil Time : 60 min
HLT Water : 14.06 L
Total Water : 28.45 L

Brewhouse Efficiency: 78%
Mash Efficiency: 78.2%

Mash Profile

High fermentability
63 °C - 75 min - Temperature

Fermentation Profile

kveik
35 °C - 5 days - Primary

Water Profile

Saint-Max (Style - German Pilsner (Pils))
Ca 62 Mg 13 Na 12 Cl 23 SO 99 HCO 110

SO/Cl ratio: 4.3
Mash pH: 4.25

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

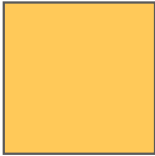
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 EBC

Recipe Notes

Si vis pacem... in cervisiam veritas