

xBmt-20200511 Low vs. High Trub in German Pils - 4.6%

German Pils

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.57
Colour : 7 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.049
Final Gravity : 1.014

Fermentables (1.24 kg)

1.223 kg - Belgian Pilsner Malt (MFB) 3.3 EBC...
15 g - Swaen@Melany 52 EBC (1.2%)

Hops (23.6 g)

60 min - 3.5 g - Hallertau Magnum - 11% (19 IBU)
20 min - 4 g - Hallertauer Mittelfrueh - 3.7%...
10 min - 6.7 g - Hallertauer Mittelfrueh - 3....
1 min - 9.4 g - Tettnang (Tettnang Tettnager)...

Miscellaneous

Mash - 1.22 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.05 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.74 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.13 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Harvest L17

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.71 L
Sparge Water : 5.36 L
Boil Time : 60 min
Total Water : 9.07 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

02 Light/Medium Body Profile (150F)
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 50 Mg 10 Na 5 Cl 37 SO 105 HCO 17

SO/Cl ratio: 2.9
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 50 | Mg 10 | Na 5 | SO4 105 | Cl 45
<http://brulosophy.com/2020/05/11/kettle-trub-low-vs-high-in-a-german-pils-exbeeriment-results/>