

Pilsner (20220822) - 4.6%

German Pils

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Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.66
Colour : 7 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.046
Final Gravity : 1.011

Fermentables (1.16 kg)

1.16 kg - Pilsner 2-Row 3.9 EBC (100%)

Hops (10.6 g)

60 min - 3.9 g - Magnum - 10.7% (22 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 3 g - Nelson Sauvin (T90) - 10.7% (7...
^ The Malt Miller (UK) HOP-07-002

Hop Stand

10 min hopstand @ 80 °C
10 min - 3.7 g - Nelson Sauvin (T90) - 10.7%...
^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.85 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.85 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.01 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1 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

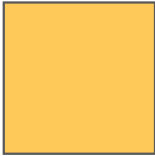
Yeast

1.1 pkg - Wyeast Labs Bavarian Lager 2206
^ Brouwmaatje (NL) BM-BL.050.141.1

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.48 L
Sparge Water : 6.41 L
Boil Time : 90 min
Total Water : 9.89 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
11 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 39 Mg 12 Na 38 Cl 75 SO 100 HCO 20

SO/Cl ratio: 1.3
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

Target: ABV = 4.8 %, IBU = 28, OG = 1.046, FG = 1.009.