

xBmt-20201116 Cold Crash Speed German Pils - 5%

German Pils

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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.65
Colour : 9 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.053
Final Gravity : 1.015

Fermentables (1.42 kg)

1.387 kg - Odyssey Pilsner 3.9 EBC (97.7%)
22 g - Melanoidin (Weyermann) 59 EBC (1.6%)
11 g - Munich II (Weyermann) 16.7 EBC (0.8%)

Hops (14.4 g)

30 min - 5.5 g - Nugget - 13% (25 IBU)
15 min - 8.9 g - Tettnang - 4.5% (9 IBU)

Miscellaneous

Mash - 1.66 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.06 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast Harvest L17

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.26 L
Sparge Water : 4.08 L
Boil Time : 30 min
Total Water : 8.34 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

152 No Sparge
71.6 °C - Strike Temp
65.6 °C - 60 min - Mash Step

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 58 Mg 2 Na 8 Cl 55 SO 75

SO/Cl ratio: 1.4
Mash pH: 5.39
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 61 | Mg 0 | Na 8 | SO4 75 | Cl 55
<https://brulosophy.com/2020/11/16/cold-crashing-speed-immediate-vs-gradual-in-a-german-pils-exbeeriment-results/>