

Pilsner (20220428) - 4.9%

German Pils

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.7
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Total Gravity : 1.047
 Final Gravity : 1.010

Fermentables (1.12 kg)

1.115 kg - Pils 3.5 EBC (100%)
 ^ Brouwmaatje (NL) 051.002.4
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (11.9 g)

60 min - 4.4 g - Sorachi Ace - 13% (29 IBU)
 5 min - 7.5 g - Tettnang - 4.5% (3 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.91 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

0.4 pkg - Mangrove Jack's Bavarian Lager M76

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

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

Mash Water : 3.35 L
 Sparge Water : 5.6 L
 Boil Time : 60 min
 Total Water : 8.95 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
 10 °C - 14 days - Primary
 14 °C - 7 days - Primary

Water Profile

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

SO/Cl ratio: 1.3
 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

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