

Batch #59 - May 29, 2025

Croatia '78 Pils (25L) - 4.6%

German Pils

Brewer: Valentino Mravunac

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.77
 Color : 7 EBC
 Carbonation : 3 CO2-vol

Pre-Boil Gravity : 1.040
 Original Gravity : 1.044
 Final Gravity : 1.009

Fermentables (5.3 kg)

5 kg - Beastly pilsner 3.5 EBC (94.3%)
 300 g - Carapils/Carafoam 3.9 EBC (5.7%)

Hops (52 g)

First Wort 90 - 12 g - Hallertau Magnum - 14%...
 70 min - 15 g - Tettnang - 4.5% (7 IBU)
 20 min - 25 g - Huell Melon - 3.5% (6 IBU)

Hop Stand

20 min hopstand @ 77 °C

Miscellaneous

Mash - 1.7 g - Calcium Chloride (CaCl2)
 Mash - 1.7 g - Canning Salt (NaCl)
 Mash - 3.1 g - Epsom Salt (MgSO4)
 Mash - 4 g - Gypsum (CaSO4)
 Mash - 1.8 g - Magnesium Chloride (MgCl2)
 Mash - 2 ml - Phosphoric Acid 80%
 10 min - Boil - 7.041 g - Lallemend Yeastlife 0
 10 min - Boil - 2.6 g - Irish Moss

Yeast

4 pkg - Gozdawa W34 / 70 W3470

Cells

18 million cells / ml

BrewZilla 35L Gen4

Batch Size : 26 L
 Boil Size : 30.61 L
 Post-Boil Vol : 27.6 L

Mash Water : 19.46 L
 Sparge Water : 15.23 L
 Sparge Water Temp : 80 °C
 Batch Sparge : 0.53 L + 14.7 L
 Boil Time : 90 min
 Total Water : 34.69 L



7 EBC

Brewhouse Efficiency: 71.7%
 Mash Efficiency: 73.1%

Mash Profile

protein step mash (copy)

71 °C - Strike Temp
 66 °C - 30 min - mash 1
 70 °C - 30 min - mash 2
 76 °C - 10 min - mash out

Fermentation Profile

Lager (Quick Method)

18 °C - null Bar - 12 days - Primary (neka se...
 22 °C - null Bar - 2 days - d rest
 1 °C - null Bar - 2 days - Cold crash (dan, d...
 4 °C - null Bar - 15 days - Pretakanje i sazr...

Water Profile

Reverse Osmosis Water (Style - German Pilsner...
 Ca 41 Mg 15 Na 27 Cl 75 SO 100 HCO 16

SO/Cl ratio: 1.3
 Mash pH: 5.39

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity: 1.044

Post-Boil Kettle Volume:

Original Gravity: 1.049

Fermenter Top-Up:

Fermenter Volume: 25

Final Gravity: 1.010

Bottling Volume:

Recipe Notes

*dobro isfiltrirati sladovinu kod pretakanja u fermentor uz pomoć čarape ili filtera

Batch #59 - May 29, 2025

Recipe Notes

*10-20min whirlpool da se sladovina isčisti prije pretakanja

Batch Log

May 29, 2025	Brew Date
May 29, 2025	Fermentation Start
May 29, 2025 7:28 PM	Status: Fermenting
June 15, 2025	Bottling Date
June 18, 2025 11:24 AM	Status: Conditioning
June 29, 2025 6:23 PM	Status: Completed
June 29, 2025 6:23 PM	Status: Archived