

Italian Pilsner

German Pils (5 D)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 90 min
End of Boil Vol: 137,16 L
Final Bottling Vol: 120,00 L
Fermentation: Lager, Single Stage

Date: 18 Feb 2022
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|----------|--|-------|----|-----------|---------|
| 25,00 kg | Pilsner Eraclea (Weyermann) (4,0 EBC) | Grain | 1 | 92,6 % | 16,30 L |
| 2,00 kg | Carapils (Weyermann) (3,9 EBC) | Grain | 2 | 7,4 % | 1,30 L |
| 100,00 g | Nugget [10,40 %] - Boil 30,0 min | Hop | 3 | 20,2 IBUs | - |
| 50,00 g | Bobek [6,20 %] - Boil 10,0 min | Hop | 4 | 4,3 IBUs | - |
| 50,00 g | Sladek [7,50 %] - Boil 10,0 min | Hop | 5 | 5,2 IBUs | - |
| 50,00 g | Bobek [6,20 %] - Steep/Whirlpool 30,0 min, 90,2 C | Hop | 6 | 2,7 IBUs | - |
| 50,00 g | Sladek [7,50 %] - Steep/Whirlpool 30,0 min, 90,2 C | Hop | 7 | 3,2 IBUs | - |
| 4,0 pkg | Bio4 Pilsner Lager (Bio4 #) [35,49 ml] | Yeast | 8 | - | - |
| 150,00 g | Bobek [6,20 %] - 7,0 Days Into Primary for 7,0 Days | Hop | 9 | 0,0 IBUs | - |
| 150,00 g | Sladek [7,50 %] - 7,0 Days Into Primary for 7,0 Days | Hop | 10 | 0,0 IBUs | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 5,4 %
Bitterness: 35,5 IBUs
Est Color: 7,4 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,3 %
Calories: 465,5 kcal/l

Mash Profile

Mash Name: Double Infusion, Medium Body
Sparge Water: 87,04 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 5,20

Total Grain Weight: 27,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

| Name | Description | Step Temperature | Step Time |
|------------------|--------------------------------|------------------|-----------|
| Beta | Add 80,00 L of water at 70,5 C | 65,0 C | 40 min |
| Saccharification | Heat to 72,0 C over 2 min | 72,0 C | 20 min |
| Mash Out | Heat to 78,0 C over 2 min | 78,0 C | 10 min |

Sparge: Fly sparge with 87,04 L water at 78,0 C

Mash Notes: Double step infusion - for medium body beers requiring a protein rest. Used primarily in beers high in unmodified grains or adjuncts.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 30,00 days
Storage Temperature: 9,0 C

Notes

Created with BeerSmith