

German Pilsener



| | Sud | Rezept | | |
|--------------------------------|------|--------|-----|---------------|
| amount | 40.0 | 40.0 | l | brewing setup |
| original gravity | 13.6 | 12.3 | °P | Lötlabor Jena |
| alcohol | 0.4 | 5.0 | % | brew date |
| bitterness | 30 | 30 | IBU | 12/30/21 |
| color | 7 | 7 | EBC | bottling date |
| CO ₂ | 0.0 | 5.0 | g/l | aging time |
| mash efficiency | 54.7 | --- | % | 4 weeks |
| effective brewhouse efficiency | 56.7 | 51.0 | % | |
| fermentation | 0 | 75 | % | |

Notes

Abgewandelt von Agraria German Pilsener



| | Color [EBC] | Percentage [%] | Amount [kg] |
|---------------------------|-------------|----------------|--------------|
| Pilsener Malz LLJ | 3 | 98.7 | 9.99 |
| CARAMÜNCH II@ LLJ | 120 | 1.3 | 0.14 |
| total grist amount | | | 10.13 |



| | Moment | Alpha [%] | Boiling Time [min] | Amount [g] |
|------------------------------|---------|-----------|--------------------|------------|
| Hallertauer Magnum LLJ | boiling | 15.3 | 50 | 20.8 |
| Hallertauer Mittelfrüher LLJ | boiling | 4.0 | 20 | 23.5 |
| Hallertauer Mittelfrüher LLJ | boiling | 4.0 | 5 | 13.7 |
| Cashmere LLJ | boiling | 7.9 | 60 | 10.7 |



| | Amount [l] |
|---------------------|--------------|
| strike water | 39.49 |
| sparge water | 14.73 |
| total amount | 54.22 |



| | Added After [days] | Amount |
|----------------|--------------------|--------|
| Brewferm LAGER | | 2 |

Mashing Plan

| | Temperature [°C] | Duration [min] |
|--------------------|------------------|----------------|
| Dough in | 44 | 15 |
| Protease Rest | 52 | 10 |
| Maltose Rest | 62 | 40 |
| Alpha-Amylase Rest | 72 | 20 |
| Abmaischen | 78 | 5 |