

Flottenheimer Pils - 5.3%

Tysk pilsner

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Type: All Grain

IBU : 50 (Tinseth)
Color : 8 EBC
Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.053
Final Gravity : 1.013

Fermentables (5.9 kg)

4.3 kg - Pilsner 3.3 EBC (72.9%)
1.6 kg - Vienna Malt 5.9 EBC (27.1%)

Hops (128 g)

60 min - 28 g - Magnum (12,8%/2018) - 12.8% (...
15 min - 30 g - Hallertau Mittelfrüh - 3.8% (...
5 min - 30 g - Hallertau Mittelfrüh - 3.8% (3...
1 min - 20 g - Hallertau Mittelfrüh - 3.8% (1...

Hop Stand

10 min hopstand @ 80 °C
10 min - 20 g - Hallertau Mittelfrüh - 3.8% (...

Miscellaneous

15 min - Boil - 8 g - Klar Urt

Yeast

1 pkg - Imperial Yeast Global L13

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 20.7 L
Sparge Water: 13.04 L
Boil Time : 60 min
Total Water : 33.74 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Standard Single Step - 60 min
65 °C - 60 min - Mæskning
78 °C - 15 min - Udmæskning

Fermentation Profile

Lager (10-12-14-16) - 21 dage
10 °C - 5 days - Primary
12 °C - 3 days - Primary
14 °C - 3 days - Primary
16 °C - 8 days - Primary

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



8 EBC