

# Pilsner - All Grain Kit - Robobrew V3 35L

Created Saturday January 21st 2023



Water 'N' Wine Stellarton

Method: **All Grain** Style: **German Pilsner (Pils)** Boil Time: **60 min** Batch Size: **23 liters** (fermentor volume)

Pre Boil Size: **27.22 liters** Post Boil Size: **23.95 liters** Pre Boil Gravity: **1.043** (recipe based estimate)

Post Boil Gravity: **1.049** (recipe based estimate) Efficiency: **72%** (brew house) Calories: **162 calories** (Per 12oz)

Carbs: **18.1 g** (Per 12oz)

Original Gravity: **1.049** Final Gravity: **1.014** ABV (standard): **4.5%** IBU (tinseth): **33.3** SRM (morey): **3.0** Mash pH: **5.8** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 kg	Canada Malting - SUPERIOR PILSEN MALT		37.2	1.5	100%

5 kg / \$ 0.00

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
3 oz	Saaz		Pellet	3.5	Boil	50 min	33.33	100%

3 oz / \$ 0.00

## Hops Summary

Amount	Variety	Cost	IBU	Bill %
3 oz	Saaz (Pellet)		33.33	100%

3 oz / \$ 0.00

## Mash Guidelines

Amount	Description	Type	Temp	Time
23.99 L		Strike	67 °C	60 min
7.98 L		Sparge	76 °C	15 min

Starting Mash Thickness: 3 L/kg

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
0.50 each	Whirlfloc		Other	Boil	15 min.

## Yeast

### Fermentis - Safbrew - General/Belgian Yeast S-33

Amount: 2 Each Cost: Attenuation (avg): 70% Flocculation: High

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: 12 °C Pitch Rate: 0.35 (M cells / ml / ° P) 98 B cells required

## Priming

CO<sub>2</sub> Level: 4.04 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0

## Quick Water Requirements

<b>Water</b>	<b>Liters</b>
Strike water volume at mash thickness of 3 L/kg (includes 6.7 L addition)	21.7
Grain absorption losses	-4.2
Remaining sparge water volume	9.6
Pre boil volume	27.2
Boil off losses	-2.8
Hops absorption losses (first wort, boil, aroma)	-0.4
Post boil Volume	24
Kettle losses	-1
Going into fermentor	23
<b>Total:</b>	<b>31.4</b>
Equipment Profile Used:	Brewzilla 35L