Küsten Pils

Recipe by **Lars Proske**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
22 L	**2 L**	**70 mins**	**76%**	**17.85 L**	**14.05 L**

OG (Plato)	FG (Plato)	IBU	Colour (EBC)	ABV
13.22	**2.14**	**29.3**	**9.8**	**5.93%**

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pilsner Malt Supplier: Ireks	5.00 kg (91%)	**Mash**	37.0	3.5
Caraamber Supplier: Weyermann	0.25 kg (5%)	**Mash**	36.8	71.0
Spitz Malt Supplier: Ireks	0.25 kg (5%)	**Mash**	33.0	3.0

Mash Steps

	Temp	Time
Einmaischen	55 °C	10 min
Kombirast	66 °C	60 min
Abmaischen	77 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
McKenzie (IBU: 18.0)	20.00 g (29%)	Pellet	Boil	30 min	10
McKenzie (IBU: 11.4)	50.00 g (71%)	Pellet	Hop Stand	20 min @ 76 °C	10

Yeast

	Amount	Attenuation
LALBREW NOVALAGER™ Product Code: -	1 packets	81 %

Extras

	Amount	Usage	Time
Irish Moss	2 g	Boil	15 min

Fermentation Steps

	Temp	Time
Hauptgärung	12 °C	10 days
Diacetyl Rast	12 -> 14 °C	2 days
Cold Crush	14 -> 2 °C	2 days

Notes

Maische-PH 10 Minuten nach einmaischen messen: 5,5
Läuterwasser-PH auf 6 einstellen