

#28 Ala Pils_vol.2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.92 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **70 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **70 min** at **73C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (98%)	81 %	4
Grain	Zakwaszajacy	0.08 kg (2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau	30 g	80 min	5.7 %
Boil	Tettnang	20 g	20 min	3.3 %
Boil	Hallertau	10 g	20 min	5.7 %
Aroma (end of boil)	Tettnang	10 g	10 min	3.3 %