

4fiter

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **3.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **74 C**, Time **30 min**
- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	5 kg (83.3%)	80 %	5
Grain	Corn, Flaked	1 kg (16.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	60 g	60 min	4.6 %
Boil	Crystal	20 g	30 min	4.6 %
Whirlpool	Crystal	20 g	15 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	125 ml	Wyeast Labs