

# Adi Pils

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (89.6%)	82 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3%)	80 %	6
Grain	Steinbach Karamel Pils	0.5 kg (7.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	70 min	4.6 %
Boil	Tettnang	60 g	70 min	4 %
Boil	Hallertau	10 g	35 min	4.6 %
Boil	Tettnang	20 g	35 min	4 %
Boil	Hallertau	10 g	5 min	4.6 %
First Wort	Tettnang	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile
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