

## BA Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.5 kg (95.7%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.25 kg (4.3%) | 78 %  | 4   |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 50 g   | 60 min | 3.6 %      |
| Boil    | Styrian Golding | 15 g   | 75 min | 3.6 %      |
| Boil    | Styrian Golding | 25 g   | 5 min  | 3.6 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |