

# Classic Pils 20L

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **54 C**, Time **5 min**
- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.8 kg (94.1%)	82 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (5.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	40 min	9.4 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min

## Notes

- Woda RO:kran 1:1  
do zacierania kwas mlekowy 17.3L - 4ml  
do wyśładzania kwas mlekowy 11.8 L - 5 ml  
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