

## Der Pils 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (88.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.55 kg (11.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP1983 Charlie`s fist bump Yeast	Lager	Liquid	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5.5 g	Boil	15 min