

Der Pils 2

- 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 |