

Der Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.5**
- 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 **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Hallertau | 50 g | 60 min | 3.7 % |
| Boil | Centennial | 20 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |