

dojczye pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (47.1%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (47.1%)	85 %	7
Grain	Caramunich® typ I	0.25 kg (5.9%)	73 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	20 g	60 min	7.6 %
Boil	Marynka	20 g	45 min	6.5 %
Boil	Marynka	20 g	30 min	6.5 %
Boil	Hersbrucker	50 g	15 min	2.8 %
Boil	Hersbrucker	50 g	5 min	2.8 %