

## German Pils

---

- Gravity **12.4 BLG**
- ABV **5.3 %**
- IBU **25.8**
- SRM **6**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **15 min**
- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount | Yield | EBC |
|-------|-----------------------------|--------|-------|-----|
| Grain | Słód Pilszeński Viking Malt | 5 kg   | 80 %  | 9   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
|         | Hallertau Tradition DE | 35 g   | 60 min | 6.3 %      |
|         | Tettnanger DE          | 15 g   | 20 min | 3.3 %      |
|         | Spalt Select DE        | 20 g   | 10 min | 3.1 %      |

### Yeasts

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