

Hoppy Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **54.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 3 kg (100%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 17 g | 60 min | 11 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|-----------|------------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 181.82 ml | Fermentum Mobile |