

LECH (Pils) #1 02-12-2022 r.

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 7 kg (87.5%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Magnum | 13 g | 60 min | 15.3 % |
| Boil | Hallertau Mittelfruh | 23 g | 15 min | 3 % |
| Aroma (end of boil) | Hallertau Blanc | 52 g | 2 min | 11 % |
| Boil | lunga | 13 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
|--------|------------|-----|------|--------|