

## Letni Pils#2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.8**
- 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 **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (97.5%)   | 80.5 % | 4   |
| Grain | BESTMALZ - Best Vienna | 0.13 kg (2.5%) | 80.5 % | 9   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 25 g   | 45 min | 4.6 %      |
| Aroma (end of boil) | Barbe Rouge        | 30 g   | 10 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |