

# Niemiecki pilsik

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.7**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (90%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.5 %
Boil	Puławski	20 g	30 min	7.4 %
Aroma (end of boil)	Puławski	20 g	10 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	wirfloc	1 g	Boil	15 min