

# pils 1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (96.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (3.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa czech pilsner	Lager	Dry	5 g	---

## Notes

- Zrobione 16.01  
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