

## Pils

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **4.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **4 %**
- Size with trub loss **41.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **50 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (83.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10