

# PILS

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (77.1%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.6%)	85 %	4
Grain	Abbey Castle	0.2 kg (4.2%)	80 %	45
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	5 min	7.6 %
Aroma (end of boil)	Hallertau Blanc	50 g	1 min	7.6 %
Boil	Hallertau Blanc	25 g	45 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Lager 2308	Lager	Liquid	300 ml	Wyeast

## Notes

- <https://www.piwo.org/forums/topic/14390-alderaan-brewery/page/9/?tab=comments#comment-467491>  
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