

## Pils

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- Gravity **10.9 BLG**
- ABV ---
- IBU **16**
- SRM **4.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis