

## Pils klasyk

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Pilsner (2 Row) Ger	4 kg (80%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
brewgo lager	Lager	Dry	11 g	---