

# pils\_spalter\_select

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **4.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (75%)	81 %	5
Grain	Briess - Munich Malt 10L	1 kg (25%)	77 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	5 min	6.1 %
Boil	Hallertau Spalt Select	15 g	15 min	6.1 %
Boil	Hallertau Spalt Select	20 g	25 min	6.1 %
Boil	Northern Brewer	25 g	45 min	9.3 %
Boil	Premiant	15 g	45 min	10.69 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	200 ml	---