

## Pils Tradition - 12blg

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **76 C**, Time **10 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.15 kg (81.1%)	81 %	4
Grain	Monachijski	0.25 kg (9.4%)	80 %	16
Grain	Briess - Carapils Malt	0.25 kg (9.4%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	5 %
Aroma (end of boil)	Hallertau Tradition	12.5 g	15 min	5 %
Whirlpool	Hallertau Tradition	10 g	30 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	5 g	Gozdawa