

# Pils war18

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **5.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **15 %**
- Size with trub loss **63.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **72.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (66.7%)	82 %	4
Grain	Viking Munich Malt	5 kg (33.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	50 g	15 min	14 %
Whirlpool	Denali	50 g	20 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	44 g	Fermentis

## Notes

- Fermentacja pod ciśnieniem ok 0.8 bara w 3 petainerach 30l  
Nov 19, 2021, 9:17 AM