

Pilsener

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM ---
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | pilzneński Premium 2-3 EBC Weyermann | 5 kg (95.8%) | --- % | --- |
| Grain | monachijski typ I 12-18 EBC Weyermann® | 0.22 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Salager™ W 34/70 | Lager | Dry | 11.5 g | --- |