

# Pilss

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **3.4**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **69 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **70C**
- Sparge using **47 liter(s)** of **76C** water or to achieve **69 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (90.9%)	81 %	4
Grain	Cara-Pils/Dextrine	1 kg (9.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	10 min	6.6 %
Boil	Hallertau Tradition	40 g	60 min	6.3 %
Boil	Saaz (Czech Republic)	100 g	10 min	3.9 %