

# Pilzner 12.0 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **3.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (91.5%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (8.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	85 min	5 %
Boil	Willamette	15 g	75 min	5 %
Boil	Willamette	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis