

Prestonpans Quick Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4 kg (83.3%) | 80.5 % | 4 |
| Grain | Corn, Flaked | 0.5 kg (10.4%) | 80 % | 2 |
| Adjunct | Rice Hulls | 0.3 kg (6.3%) | 20 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 50 g | 60 min | 3 % |
| Boil | Hallertau Mittelfruh | 50 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 2 g | Boil | 10 min |