

# Teleno Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsen 2RS	6 kg (86.3%)	80.5 %	4
Grain	Weyermann - Carahell	0.25 kg (3.6%)	77 %	26
Grain	Vienna Malt	0.35 kg (5%)	78 %	6
Grain	Munich Malt 15	0.35 kg (5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Gor.	10 g	60 min	14 %
Boil	Marynka Gor.	25 g	40 min	6.5 %
Boil	Hersbrucker	30 g	30 min	2.2 %
Boil	Hersbrucker	25 g	10 min	2.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

## Notes

- Woda Teleno mineralizacion muy debil, Family cash.  
*Feb 1, 2020, 2:01 PM*