

# tryitPils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pilzneński klepiskowy bruntal | 2 kg (80%)   | 75 %  | 3.5 |
| Grain | Strzegom Monachijski typ I    | 0.5 kg (20%) | 79 %  | 16  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Polaris | 10 g   | 20 min | 21 %       |
| Whirlpool | Polaris | 20 g   | 15 min | 21 %       |

## Yeasts

| Name        | Type  | Form  | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| wyeast 2308 | Lager | Slant | 200 ml | ---        |