Noch ein pilzner bitte

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(80%)*	82 %	4
Grain	Viking Pale Ale malt	1.5 kg *(20%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Marynka	50 g	10 min	10 %
Whirlpool	Marynka	150 g	---	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Slant	150 ml	---