Kazbek Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **7.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(56.8%)*	81 %	4
Grain	Monachijski	3.4 kg *(38.6%)*	80 %	16
Grain	Strzegom Karmel 150	0.4 kg *(4.5%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	60 g	60 min	4.6 %
Boil	Kazbek	100 g	20 min	4.6 %
Boil	Kazbek	40 g	10 min	4.6 %
Boil	Kazbek	60 g	5 min	4.6 %
Dry Hop	Kazbek	40 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
mauribrew lager 497	Lager	Dry	25 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.