

Pilsner K

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Weyermann Pilznenski Premium | 3 kg (82.6%) | 80 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (5.5%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.2 kg (5.5%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.5%) | 60 % | 3 |
| Grain | Acid Malt | 0.03 kg (0.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| First Wort | iunga | 7 g | 25 min | 10.9 % |
| Boil | Challenger | 10 g | 50 min | 7.6 % |
| Aroma (end of boil) | Sybilla | 10 g | 1 min | 7 % |
| Dry Hop | Saaz (Czech Republic) | 15 g | 3 day(s) | 3 % |
| na cichą | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Saflager S-23 | Lager | Slant | 50 ml | Fermentis |