

Irish Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pilsner	4 kg (72.7%)	80 %	3
Grain	Carapils BESTMALZ - Best	0.5 kg (9.1%)	80.5 %	5
Grain	Melanoidin Light BESTMALZ - Best	0.5 kg (9.1%)	75 %	50
Grain	BESTMALZ Best Acid Malt 3 EBC	0.5 kg (9.1%)	58.7 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA) pellets Harvest	40 g	60 min	3.6 %
Aroma (end of boil)	Saaz (USA) pellets Harvest	40 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Czech Pils 2278 Yeast	Lager	Liquid	100 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	irish moss	10 g	Boil	10 min