# Pils 22

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 9 kg *(90%)* | 80 % | 4 |
| Grain | Weyermann - Carapils | 1 kg *(10%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 2 min | 4 % |
| Aroma (end of boil) | Marynka | 40 g | 0 min | 10 % |
| Whirlpool | Lublin (Lubelski) | 100 g | 5 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| 34/70 | Lager | Dry | 23 g | --- |