CaraPils

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **3.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **40 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pilsen 2RS	1.85 kg *(28%)*	80.5 %	4
Grain	Weyermann - Pilsner Malt	4 kg *(60.6%)*	81 %	3
Grain	Weyermann - Carapils	0.5 kg *(7.6%)*	78 %	4
Grain	Diastatyczny	0.25 kg *(3.8%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka Gor.	25 g	40 min	6.5 %
Boil	Sybilla Uniw.	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.4 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Slant	200 ml	---

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

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min