

Letni Pils#2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (97.5%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	0.13 kg (2.5%)	80.5 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	45 min	4.6 %
Aroma (end of boil)	Barbe Rouge	30 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis