Pilznerrrro

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(100%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	50 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile

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