

# pils honey

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount     | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (75%) | 85 %  | 7   |
| Grain | Honey Malt                | 1 kg (25%) | 80 %  | 49  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Agnus              | 30 g   | 45 min | 10.6 %     |
| Boil    | East Kent Goldings | 40 g   | 15 min | 5.8 %      |
| Boil    | Agnus              | 20 g   | 5 min  | 10.6 %     |