

#25 Ala Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **35 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **35 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 4.5 kg (98.3%) | 81 % | 4 |
| Grain | Zakwaszajacy | 0.08 kg (1.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------------|--------|--------|------------|
| First Wort | Hallertau Tradition | 15 g | 85 min | 5.5 % |
| Boil | Hallertau Tradition | 15 g | 70 min | 5.5 % |
| Boil | Tettnanger | 30 g | 40 min | 3.2 % |
| Boil | Hallertau Tradition | 10 g | 40 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11.5 g | Fermentis |