

# Ala Pils Ale

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.93 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4 kg (98%)	81 %	4
Grain	Zakwaszajacy	0.08 kg (2%)	80 %	5