

# German Pils

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- Gravity **12.4 BLG**
- ABV **5.3 %**
- IBU **25.8**
- SRM **6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **15 min**
- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilszeński Viking Malt	5 kg	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
	Hallertau Tradition DE	35 g	60 min	6.3 %
	Tettnanger DE	15 g	20 min	3.3 %
	Spalt Select DE	20 g	10 min	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Bohemian Lager M84			10 g	---