

# German Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (88.2%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Hallertau	25 g	15 min	4.5 %
Boil	Hallertau	25 g	5 min	4.5 %
Aroma (end of boil)	Hallertau Spalt Select	50 g	0 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	3000 ml	Fermentum Mobile