

# German Pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (92.9%) | 80.5 % | 4   |
| Grain | Barley, Flaked         | 0.2 kg (7.1%)  | 70 %   | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 33 g   | 60 min | 5.5 %      |
| Boil    | Tradition | 7 g    | 1 min  | 5.5 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory      |
|------|-------|------|--------|-----------------|
| M76  | Lager | Dry  | 11 g   | Mangrove Jack's |