

# Herr Flick Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (13%)	78 %	4
Grain	Pilzneński	2 kg (87%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	30 ml	White Labs

## Notes

- Woda kranowa Płaszów:  
Siarczany 18  
Chlorki 18

Użyję gipsu, według kalkulatora od 2-7 g  
Nov 12, 2020, 12:50 PM