

# Hoppy Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **54.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

| Type  | Name     | Amount      | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 3 kg (100%) | 78 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 17 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Amarillo | 50 g   | 0 min    | 9.5 %      |
| Dry Hop             | Mosaic   | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                        | Type  | Form  | Amount    | Laboratory       |
|-----------------------------|-------|-------|-----------|------------------|
| Wyeast 2308<br>Munich Lager | Lager | Slant | 181.82 ml | Fermentum Mobile |