

# hoppy pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (76.2%)	80.5 %	4
Grain	steinbach - Vienna Malt	0.5 kg (9.5%)	81 %	9
Grain	Weyermann - Carapils	0.5 kg (9.5%)	78 %	4
Grain	Acid Malt	0.25 kg (4.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	25 g	5 min	12 %
Boil	Galaxy	25 g	5 min	15 %
Boil	Sabro	25 g	0 min	15 %
Boil	Galaxy	25 g	0 min	15 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %
Dry Hop	Sabro	25 g	5 day(s)	15 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	5 min

### Notes

- Demi 70%  
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