

# Kazbek Extra Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **6.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (56.8%)	81 %	4
Grain	Monachijski	1.7 kg (38.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	60 min	4.6 %
Boil	Kazbek	50 g	20 min	4.6 %
Boil	Kazbek	20 g	10 min	4.6 %
Aroma (end of boil)	Kazbek	30 g	5 min	4.6 %
Dry Hop	Kazbek	40 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile