

# Light Pils

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **17**
- SRM **2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (80%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	20 g	60 min	4.9 %
Boil	Tettnanger	50 g	5 min	4.9 %