

Pils 1.2

- Gravity **12.6 BLG**
- ABV ---
- IBU **49**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (88.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.6%) | 58.7 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.6%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Herkules | 30 g | 60 min | 14 % |
| Boil | Tradition | 20 g | 30 min | 6 % |
| Boil | Saaz | 20 g | 15 min | 4.12 % |
| Boil | Hallertau Mitelfruh | 20 g | 0 min | 3.5 % |
| Boil | Tradition | 20 g | 0 min | 6 % |
| Boil | Tettnang | 20 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 125 ml | Fermentum Mobile |