

## Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **2.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (97.3%)	80.5 %	2
Grain	Weyermann - Acidulated Malt	0.15 kg (2.7%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Lomik	15 g	20 min	3.8 %
Aroma (end of boil)	Lomik	35 g	0 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale w34	Lager	Dry	12 g	---