

PILS klasyk

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM ---
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **79C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.3 kg (89.4%)	80 %	---
Grain	Briess - Carapils Malt	0.75 kg (10.6%)	74 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	19 g	60 min	11 %
Boil	Hallertau	15 g	70 min	4.5 %
Boil	Hallertau	15 g	10 min	4.5 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Liquid	400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	15 min