

Pils Tradition - 12blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (81.1%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (9.4%) | 80 % | 16 |
| Grain | Briess - Carapils Malt | 0.5 kg (9.4%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Hallertau Tradition | 25 g | 15 min | 5 % |
| Whirlpool | Hallertau Tradition | 20 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 10 g | Gozdawa |