

# Pilsner

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (96.6%)	81 %	4
Grain	Monachijski	0.2 kg (3.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	23 g	Safale