

Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **45 C**, Time **5 min**
- Temp **50 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (83.3%)	82 %	4
Grain	Pszeniczny	0.4 kg (16.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min