

#16 Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **5.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27.8 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.3 kg (32.9%) | 79 % | 10 |
| Grain | Best Ale Crisp | 4 kg (57.1%) | 82 % | 6 |
| Grain | Pszoniczny | 0.7 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Nugget | 10 g | 40 min | 13 % |
| Boil | Centennial | 20 g | 40 min | 10.5 % |
| Boil | Sybilla | 10 g | 40 min | 3.5 % |
| Boil | Lublin (Lubelski) | 35 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Lager | Dry | 11 g | --- |