

#25 Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.1 kg (100%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 27 g | 60 min | 11 % |
| Boil | Tettnang | 15 g | 20 min | 3.3 % |
| Boil | Tettnang | 15 g | 10 min | 3.3 % |
| Boil | Tettnang | 20 g | 5 min | 4 % |
| Boil | lunga | 15 g | 5 min | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|---------|------------|
| Wyeast 2308 Munich Lager | Lager | Liquid | 2000 ml | Wyeast |