

# Ala pils ala ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **5.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2.4 kg (60.8%) | 82 %  | 4   |
| Grain | Viking Munich I Malt | 1 kg (25.3%)   | 78 %  | 13  |
| Grain | Viking Vienna Malt   | 0.35 kg (8.9%) | 79 %  | 10  |
| Grain | Strzegom cookie      | 0.2 kg (5.1%)  | 75 %  | 50  |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Sybilla               | 15 g   | 60 min   | 7.5 %      |
| Boil                | Saaz (Czech Republic) | 20 g   | 60 min   | 5.2 %      |
| Aroma (end of boil) | Sybilla               | 35 g   | 15 min   | 7.5 %      |
| Aroma (end of boil) | Strisselspalt         | 20 g   | 5 min    | 4 %        |
| Whirlpool           | Sybilla               | 50 g   | 1 min    | 7.5 %      |
| Dry Hop             | Saaz (Czech Republic) | 80 g   | 2 day(s) | 5.2 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 400 ml | Fermentum Mobile |