

# Ala Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **11.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (80%)	81 %	6
Grain	Simpsons - Crystal Medium	1 kg (20%)	74 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	75 g	90 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.5 %
Dry Hop	Saaz (Czech Republic)	10 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's