

# BA Pilsner

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński                  | 4 kg (80%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 %  | 22  |
| Grain | Jęczmień niestodowany       | 0.5 kg (10%) | 75 %  | 2   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Magnum    | 21 g   | 60 min | 11 %       |
| Boil    | Tettnang  | 20 g   | 20 min | 3.2 %      |
| Boil    | Tradition | 15 g   | 10 min | 6 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |