

# Fake Pils

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (96.2%)	81 %	4
Grain	Monachijski	0.2 kg (3.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	15 ml	---