

# German Pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **85 liter(s)**
- Trub loss **5 %**
- Size with trub loss **89.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **92.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	20 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	150 g	60 min	5.5 %
Boil	Tettnang	75 g	30 min	4 %
Boil	Hallertau Mittelfruh	50 g	15 min	3 %
Aroma (end of boil)	Tettnang	75 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	69 g	---