

# German Pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg (92.9%)	80.5 %	4
Grain	Barley, Flaked	0.2 kg (7.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	33 g	60 min	5.5 %
Boil	Tradition	7 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M76	Lager	Dry	11 g	Mangrove Jack's