

# Hoppy german pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt Pilzneński	3 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calista	15 g	60 min	3.9 %
Boil	Huell Melon	15 g	60 min	7.5 %
Aroma (end of boil)	Calista	10 g	5 min	3.9 %
Aroma (end of boil)	Huell Melon	10 g	5 min	7.5 %
Whirlpool	Calista	10 g	0 min	3.9 %
85°C 30'				
Whirlpool	Huell Melon	10 g	0 min	7.5 %
85°C 30'				
Dry Hop	Calista	20 g	3 day(s)	3.9 %
Dry Hop	Huell Melon	20 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min

## Notes

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