

# Hoppy Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.8**
- Style **Bohemian Pilsener**

## 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 **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **54.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **55 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (100%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	17 g	60 min	11 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	181.82 ml	Fermentum Mobile