

# Hoppy Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.1**
- Style **Classic American Pilsner**

## 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 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5.5 kg (88.4%)  | 80 %  | 4   |
| Grain | Monachijski          | 0.475 kg (7.6%) | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.245 kg (3.9%) | 78 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Iunga   | 20 g   | 60 min | 11 %       |
| Boil                | Iunga   | 10 g   | 30 min | 11 %       |
| Boil                | Galaxy  | 5 g    | 30 min | 15 %       |
| Aroma (end of boil) | Chinook | 30 g   | 1 min  | 13 %       |
| Aroma (end of boil) | Galaxy  | 55 g   | 1 min  | 15 %       |