

# hoppy pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen  | 4 kg (76.2%)   | 80.5 % | 4   |
| Grain | steinbach - Vienna Malt | 0.5 kg (9.5%)  | 81 %   | 9   |
| Grain | Weyermann - Carapils    | 0.5 kg (9.5%)  | 78 %   | 4   |
| Grain | Acid Malt               | 0.25 kg (4.8%) | 58.7 % | 6   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 15 g   | 60 min   | 12 %       |
| Boil    | Citra   | 25 g   | 5 min    | 12 %       |
| Boil    | Galaxy  | 25 g   | 5 min    | 15 %       |
| Boil    | Sabro   | 25 g   | 0 min    | 15 %       |
| Boil    | Galaxy  | 25 g   | 0 min    | 15 %       |
| Dry Hop | Idaho 7 | 50 g   | 5 day(s) | 12.7 %     |
| Dry Hop | Sabro   | 25 g   | 5 day(s) | 15 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 5 g    | Boil    | 5 min |

### Notes

- Demi 70%  
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