

Hoppy Pils - duże

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **189.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **105 liter(s)**
- Total mash volume **140 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **105 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **119.8 liter(s)** of **76C** water or to achieve **189.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 35 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|----------|------------|
| Boil | Marynka | 337.5 g | 60 min | 6.5 % |
| Boil | Saaz (Czech Republic) | 437.5 g | 5 min | 3.2 % |
| Dry Hop | Pink Boots Blend | 375 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 625 g | 2 day(s) | 11 % |