

Hoppy Pils Lidlak 1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 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 **8.4 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 **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	13 g	60 min	11 %
Boil	Lubelski 2019	50 g	5 min	5.3 %
Dry Hop	Pink Boots Blend	30 g	2 day(s)	12 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %