

Irish Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Hook Head Irish Pilsner | 4 kg (72.7%) | 80 % | 3 |
| Grain | Carapils BESTMALZ - Best | 0.5 kg (9.1%) | 80.5 % | 5 |
| Grain | Melanoidin Light BESTMALZ - Best | 0.5 kg (9.1%) | 75 % | 50 |
| Grain | BESTMALZ Best Acid Malt 3 EBC | 0.5 kg (9.1%) | 58.7 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|--------|------------|
| Boil | Saaz (USA) pellets Harvest | 40 g | 60 min | 3.6 % |
| Aroma (end of boil) | Saaz (USA) pellets Harvest | 40 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| Wyeast Czech Pils 2278 Yeast | Lager | Liquid | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 10 g | Boil | 10 min |