

## Japan Pils

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (59.3%)	82 %	4
Grain	Rice, Flaked	5 kg (37%)	70 %	2
Grain	Weyermann - Carapils	0.5 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	90 g	60 min	4.5 %