

# Kazbek Extra Pils 13

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 3.2 kg (57.7%) | 81 %  | 4   |
| Grain | Monachijski              | 2.1 kg (37.8%) | 80 %  | 16  |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (4.5%) | 75 %  | 30  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kazbek | 37 g   | 60 min | 4.6 %      |
| Boil    | Kazbek | 62 g   | 20 min | 4.6 %      |
| Boil    | Kazbek | 25 g   | 10 min | 4.6 %      |
| Boil    | Kazbek | 37 g   | 5 min  | 4.6 %      |