

Lili

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	17 %
Boil	Herkules	20 g	10 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Finings	whirflock	5 g	Boil	10 min