

# OCEANIC PILS

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **62**
- SRM **4.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Pilsner Malt	5 kg (88.3%)	81 %	5
Grain	Munich Malt	0.66 kg (11.7%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon	25 g	3 min	11 %
Whirlpool	Nelson Sauvignon	75 g	30 min	11 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	400 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	10 min