

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 |