

## Peated pils

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **8.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **8.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	0.5 kg (33.3%)	80 %	4
Grain	Strzegom Pilzneński	1 kg (66.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	30 min	7.5 %
Aroma (end of boil)	Huell Melon	20 g	3 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Slant	5 ml	---