

## Pils#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.9**
- 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 **30.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.62 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36.5 liter(s)**

### Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **65 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **65 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	soufflet pilzneński	6 kg (92.3%)	80 %	4
Grain	soufflet pszeniczny	0.5 kg (7.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	80 min	2.9 %
Boil	Saaz (Czech Republic)	30 g	20 min	2.9 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis