

Pils 1.2

- Gravity **12.6 BLG**
- ABV ---
- IBU **49**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (88.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.6%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	60 min	14 %
Boil	Tradition	20 g	30 min	6 %
Boil	Saaz	20 g	15 min	4.12 %
Boil	Hallertau Mitelfruh	20 g	0 min	3.5 %
Boil	Tradition	20 g	0 min	6 %
Boil	Tettnang	20 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile