

PILS

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (94.3%) | --- % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (5.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Boil | lunga | 10 g | 30 min | 12.9 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 30 g | 1 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |