

## Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **43.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **43.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Vikingmalt	7 kg (82.4%)	81 %	4
Grain	Weyermann - Carapils	1 kg (11.8%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (5.9%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2007 Pilsen Lager	Lager	Liquid	200 ml	Wyeast Labs