

# PILS

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.6**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pale Ale/Pils Crisp | 5 kg (82%)   | 81 %  | 5   |
| Grain | Monachijski         | 1.1 kg (18%) | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 30 g   | 60 min | 7.7 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | ---        |