

# pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **6.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (80%)	81 %	4
Grain	BESTMALZ - Best Melanoidin Light	1 kg (20%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Boil	Brewers Gold	25 g	30 min	5.2 %
Boil	Hallertau Tradition	25 g	20 min	5.6 %
Boil	Brewers Gold	25 g	10 min	5.2 %