

Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (87.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4
Grain	Melanoiden Malt	0.1 kg (1.8%)	80 %	39
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	30 g	60 min	8.9 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	15 min	3 %
Boil	Hallertau Mittelfruh	30 g	5 min	3 %