

# Pils Niemiecki

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (11.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %
Boil	Spalt	25 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	11.5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Whirlfloc T	2.5 g	Boil	5 min
--------	-------------	-------	------	-------