

pilsik papa test

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **2.9**
- 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 **20 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best | 3 kg (93.8%) | 81 % | 3 |
| Grain | Carapils Best | 0.2 kg (6.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tettnang | 20 g | 60 min | 5 % |
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 3.8 % |
| Aroma (end of boil) | Tettnang | 10 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 300 ml | Wyeast Labs |