

# Pilsner 21.01.2017

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- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **2.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Briess - Pilsen Malt | 4.7 kg (100%) | 80 %  | 2   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | hallertauer taurus | 10 g   | 60 min | 15.8 %     |
| Boil                | hallertauer taurus | 10 g   | 40 min | 15.8 %     |
| Boil                | Brewers Gold       | 10 g   | 20 min | 8.8 %      |
| Aroma (end of boil) | Brewers Gold       | 10 g   | 0 min  | 8.8 %      |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| w    | Lager | Dry  | 11 g   | ---        |