

# Pilsner K

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Weyermann Pilznenski Premium | 3 kg (82.6%)   | 80 %   | 2   |
| Grain | Strzegom Monachijski typ I   | 0.2 kg (5.5%)  | 79 %   | 16  |
| Grain | Weyermann - Carapils         | 0.2 kg (5.5%)  | 78 %   | 4   |
| Grain | Płatki owsiane               | 0.2 kg (5.5%)  | 60 %   | 3   |
| Grain | Acid Malt                    | 0.03 kg (0.8%) | 58.7 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| First Wort          | iunga                 | 7 g    | 25 min   | 10.9 %     |
| Boil                | Challenger            | 10 g   | 50 min   | 7.6 %      |
| Aroma (end of boil) | Sybilla               | 10 g   | 1 min    | 7 %        |
| Dry Hop             | Saaz (Czech Republic) | 15 g   | 3 day(s) | 3 %        |
| na cichą            |                       |        |          |            |

## Yeasts

| <b>Name</b>   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------|-------------|-------------|---------------|-------------------|
| Saflager S-23 | Lager       | Slant       | 50 ml         | Fermentis         |