

## Pilsner v2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **36**
- SRM **3.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **44.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (94.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (5.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Citra	40 g	10 min	13.5 %
Boil	Magnum	30 g	60 min	11.5 %