

# Prestonpans Quick Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (83.3%)	80.5 %	4
Grain	Corn, Flaked	0.5 kg (10.4%)	80 %	2
Adjunct	Rice Hulls	0.3 kg (6.3%)	20 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3 %
Boil	Hallertau Mittelfruh	50 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	2 g	Boil	10 min