

# qbryg

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- Gravity **13.8 BLG**
- ABV ---
- IBU **38**
- SRM **2.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **35 min**
- Temp **68 C**, Time **25 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (95.2%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.25 kg (4.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Lublin (Lubelski)	20 g	30 min	3.5 %
Boil	Lublin (Lubelski)	35 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	45 g	5 min	3.5 %