

## Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger         | 5 kg (89.3%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils        | 0.5 kg (8.9%) | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 %  | 6   |

### Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | Spalt                | 30 g   | 60 min | 8.9 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 30 g   | 15 min | 3 %        |
| Boil                | Hallertau Mittelfruh | 30 g   | 5 min  | 3 %        |