

## 56 German Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.85 kg (95%)	80 %	4
Grain	Weyermann - Vienna Malt	0.15 kg (5%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	65 min	13.3 %
Boil	Hallertau Blanc	10 g	15 min	7.6 %
Boil	Tettnang	20 g	10 min	3.7 %
Boil	Tettnang	20 g	5 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

### Extras

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