

# Ala pils ala ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **5.1**
- 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 **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (60.8%)	82 %	4
Grain	Viking Munich I Malt	1 kg (25.3%)	78 %	13
Grain	Viking Vienna Malt	0.35 kg (8.9%)	79 %	10
Grain	Strzegom cookie	0.2 kg (5.1%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	7.5 %
Boil	Saaz (Czech Republic)	20 g	60 min	5.2 %
Aroma (end of boil)	Sybilla	35 g	15 min	7.5 %
Aroma (end of boil)	Strisselspalt	20 g	5 min	4 %
Whirlpool	Sybilla	50 g	1 min	7.5 %
Dry Hop	Saaz (Czech Republic)	80 g	2 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	400 ml	Fermentum Mobile