

# Ala pils ala ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **3.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (93.8%)	82 %	4
Grain	Viking Wheat Malt	0.4 kg (6.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Saaz (Czech Republic)	180 g	2 day(s)	5.2 %
Whirlpool	Saaz (Czech Republic)	90 g	1 min	5.2 %
Aroma (end of boil)	Saaz (Czech Republic)	90 g	5 min	5.2 %
Aroma (end of boil)	Saaz (Czech Republic)	90 g	15 min	5.2 %
Boil	Saaz (Czech Republic)	30 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Hopstand 60min 75-80 stopni C, dwie paczki drożdży  
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