

Ale Pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **78 liter(s)**
- Trub loss **2 %**
- Size with trub loss **79.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **92.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **56.4 liter(s)**
- Total mash volume **75.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **56.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **54.7 liter(s)** of **76C** water or to achieve **92.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	16 kg (85.1%)	81 %	5
Grain	Weyermann - Carapils	0.8 kg (4.3%)	78 %	4
Grain	Munich Malt typ I	2 kg (10.6%)	78 %	7.1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittelfruh	120 g	30 min	4.3 %
Boil	Mittelfruh	120 g	75 min	4.3 %
Boil	Mittelfruh	60 g	85 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis