

Bit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **60 C**, Time **15 min**
- Temp **66 C**, Time **45 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **15 min** at **60C**
- Keep mash **45 min** at **66C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (94.1%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	23 g	60 min	16 %
Boil	Huell Melon	7 g	60 min	7 %
Boil	Tradition	20 g	60 min	6 %
Boil	Tradition	15 g	15 min	6 %
Aroma (end of boil)	Hallertau	16 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis