

German Pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

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

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (92.9%) | 80.5 % | 4 |
| Grain | Barley, Flaked | 0.2 kg (7.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 33 g | 60 min | 5.5 % |
| Boil | Tradition | 7 g | 1 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|-----------------|
| M76 | Lager | Dry | 11 g | Mangrove Jack's |