

# Hoppy Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.15 kg (84.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10.2%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.27 kg (5.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	35 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	70 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

## Notes

- będzie podzielone na 2 wiadra, do 1 pójdzie 40g mosaica na 3 dni.  
*Jan 16, 2020, 9:09 AM*