

## Hoppy Pils Lidlak 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (60%)	81 %	4
Grain	Monachijski	0.4 kg (13.3%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (13.3%)	79 %	10
Grain	Oats, Flaked	0.4 kg (13.3%)	60 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	10 %
Aroma (end of boil)	Amarillo	50 g	2 min	9.5 %
Dry Hop	Amarillo	25 g	2 day(s)	8 %
Dry Hop	Galaxy	50 g	2 day(s)	11 %