

# Maple Pils

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- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **6.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	8 %
Aroma (end of boil)	Sybilla	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis