

## Pils 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (34.8%)	80.5 %	2
Grain	Weyermann - Acidulated Malt	0.25 kg (4.3%)	80 %	6
Grain	Bestmalz Carmel Pils	3.5 kg (60.9%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Citra	20 g	10 min	3.8 %
Whirlpool	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale w34	Lager	Dry	12 g	---