

PILS 2

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|--------|-----|
| Grain | Pilzneński | 5 kg (87%) | 80.5 % | 3.5 |
| Grain | Chit Malt | 0.75 kg (13%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 3.81 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 3.81 % |
| Boil | Hallertau Spalt Select | 20 g | 5 min | 3.3 % |