

## PILS 2

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- 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 %