

# Pils 2021

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **67.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **28.5 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                | lunga               | 18 g   | 50 min | 11 %       |
| Boil                | Magnum              | 10 g   | 40 min | 13.5 %     |
| Aroma (end of boil) | Hallertau Tradition | 18 g   | 15 min | 5.5 %      |
| Aroma (end of boil) | Hallertau Tradition | 25 g   | 1 min  | 5.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1.25 g | Boil    | 15 min |