

## Pils 22

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (90%)	80 %	4
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	2 min	4 %
Aroma (end of boil)	Marynka	40 g	0 min	10 %
Whirlpool	Lublin (Lubelski)	100 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	23 g	---