

## Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (71.4%)	82 %	4
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4
Grain	płatki jęczmienne	1 kg (23.8%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	90 min	15.5 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w30/70	Lager	Dry	11 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	10 min

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Chmielenie na zimno osobno citra i sazz na 2 fermentor  
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