

## Pils

---

- Gravity **11.2 BLG**
- ABV ---
- IBU **22**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis