

## Pils 70

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	14 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %