

PiLzNeR

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.5%)	81 %	4
Grain	Słód Bohemian Pilsner	1 kg (16.1%)	80 %	3
Grain	Słód Barke® pilzneński	1 kg (16.1%)	80.5 %	3
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Marynka	30 g	15 min	10 %
Boil	Styrian Golding	40 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis