

# Ślubny pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **3.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5.25 kg (96.3%)	85 %	4
Grain	Chit Malt	0.1 kg (1.8%)	50 %	2
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5 %
Boil	Tettnang	25 g	30 min	4 %
Boil	Hallertau Mittelfruh	25 g	10 min	3 %
Mash	Tettnang	25 g	5 min	4 %
Boil	Mandarina Bavaria	25 g	15 min	8.9 %
Aroma (end of boil)	Mandarina Bavaria	25 g	0 min	10 %