

## #25 Pils

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.1 kg (100%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	27 g	60 min	11 %
Boil	Tettnang	15 g	20 min	3.3 %
Boil	Tettnang	15 g	10 min	3.3 %
Boil	Tettnang	20 g	5 min	4 %
Boil	lunga	15 g	5 min	10.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Liquid	2000 ml	Wyeast