

## #35 PILS

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **54**
- SRM **3.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.05 kg (95.3%)	80.5 %	4
Grain	Monachijski	0.2 kg (4.7%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	42 g	60 min	11.8 %
Whirlpool	Hersbrucker	80 g	1 min	3 %
Whirlpool	Tettnang	80 g	1 min	4 %
Dry Hop	Hersbrucker	20 g	2 day(s)	3 %
Dry Hop	Tettnang	20 g	2 day(s)	4 %

### Yeasts

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