

#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 |