

## 4fiter

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **3.8**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **74 C**, Time **30 min**
- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount       | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Corn, Flaked                          | 1 kg (16.7%) | 80 %  | 2   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Crystal | 60 g   | 60 min | 4.6 %      |
| Boil      | Crystal | 20 g   | 30 min | 4.6 %      |
| Whirlpool | Crystal | 20 g   | 15 min | 4.6 %      |

### Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 125 ml | Wyeast Labs |