

## #54 Pils German

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **3.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (88.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5.9%)	79 %	22
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	15 min	4.5 %
Boil	Hallertau	50 g	10 min	4.5 %
Boil	Hallertau	200 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis