

# FAH

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 7 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Magnum            | 30 g   | 60 min   | 13.5 %     |
| Dry Hop             | Lublin (Lubelski) | 50 g   | 7 day(s) | 4 %        |
| Boil                | Magnum            | 10 g   | 5 min    | 13.5 %     |
| Aroma (end of boil) | Centennial        | 30 g   | 0 min    | 10.5 %     |

## Yeasts

| Name        | Type | Form   | Amount  | Laboratory |
|-------------|------|--------|---------|------------|
| Safale S-04 | Ale  | Liquid | 1200 ml | safale     |