

Fake Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **3.4**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (96.2%) | 81 % | 4 |
| Grain | Monachijski | 0.2 kg (3.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Lutra | Ale | Liquid | 15 ml | --- |