

# Hopi pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **92**
- SRM **5.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.9 kg (60%)	80 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Pilznieński	1.6 kg (24.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	30 g	20 min	7 %
Boil	Magnum	60 g	60 min	13.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Motueka	20 g	0 min	7 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	100 ml	Mangrove Jack's