

# LECH (Pils) #1 02-12-2022 r.

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield  | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen     | 7 kg (87.5%) | 80.5 % | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 %   | 16  |

## Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | Magnum               | 13 g   | 60 min | 15.3 %     |
| Boil                | Hallertau Mittelfruh | 23 g   | 15 min | 3 %        |
| Aroma (end of boil) | Hallertau Blanc      | 52 g   | 2 min  | 11 %       |
| Boil                | lunga                | 13 g   | 20 min | 11 %       |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |     |      |        |
|--------|------------|-----|------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
|--------|------------|-----|------|--------|