

# Letni Pils#1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.2 kg (94.8%)	80.5 %	4
Grain	Strzegom cookie	0.12 kg (5.2%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	90 min	10 %
Boil	Barbe Rouge	5 g	45 min	10 %
Aroma (end of boil)	Barbe Rouge	8 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis