

Noch ein pilzner bitte

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (80%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (20%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Marynka | 50 g | 10 min | 10 % |
| Whirlpool | Marynka | 150 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| s-23 | Lager | Slant | 150 ml | --- |