

## Pils 2.0

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **45**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### 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 **5 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (77.1%)	80 %	4
Grain	Strzegom Wiedeński	0.9 kg (19.8%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.14 kg (3.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	1 min	11 %
Whirlpool	lunga	30 g	1 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Dry	23 g	---