

## pils 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **2.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BestMaltz - Pilsner	4.5 kg (95.7%)	80.5 %	2
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	6.4 %
Boil	Marynka	60 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	---