

## Pils 3.0

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **5.3**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (23.1%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	11.5 %
Boil	Tradition	25 g	30 min	5.9 %
Whirlpool	Tradition	25 g	20 min	5.9 %