

# pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Carahell	1 kg (16.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	30 min	8.6 %
Boil	Kazbek	40 g	30 min	4.6 %
Boil	Sladek	10 g	15 min	8.6 %
Boil	Kazbek	10 g	15 min	4.6 %
Dry Hop	Kazbek	50 g	3 day(s)	4.6 %
Dry Hop	Sladek	50 g	3 day(s)	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	5 min