

Pils chmielony

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **189**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **67.5 liter(s)**
- Total mash volume **90 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **67.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **56.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 14 kg (62.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 7 kg (31.1%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 1.5 kg (6.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 300 g | 60 min | 10 % |
| Boil | Oktawia | 300 g | 30 min | 7.1 % |
| Boil | Oktawia | 500 g | 15 min | 7.1 % |
| Boil | Oktawia | 500 g | 5 min | 7.1 % |
| Whirlpool | Oktawia | 200 g | 10 min | 7.1 % |