

## Pils II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **4.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa german lager	Lager	Slant	0.25 ml	gozdawa