

# PILSik

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Briess - Carapils Malt	1 kg (20%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Aroma (end of boil)	Callista	60 g	5 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Ale	Dry	11.5 g	uwodnione

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	5 min