

# pilsik

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- 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 **10 min**
- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	60 min	20 %
Boil	Tradition	15 g	3 min	6 %