

## Pilsner 02.02.2019

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **2.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.7 kg (100%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	11 g	60 min	15.8 %
Boil	hallertauer taurus	11 g	40 min	15.8 %
Boil	Premiant	10 g	20 min	8.5 %
Aroma (end of boil)	Premiant	10 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w	Lager	Dry	11 g	---