

# Pilsner

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (89.9%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4.5%)	78 %	4
Sugar	Sugar, Table (Sucrose)	0.25 kg (5.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	4.5 %
Boil	Willamette	15 g	15 min	4.5 %
Boil	Willamette	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis