

## PxL like G-pils

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (78.5%)	80 %	4
Grain	Acid Malt	0.04 kg (1.2%)	58.7 %	6
Sugar	Candi Sugar, Clear	0.7 kg (20.3%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	14 %
Whirlpool	Cascade	30 g	1 min	6 %
Whirlpool	Chinook	30 g	1 min	13 %