

Ślubny pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5.25 kg (96.3%) | 85 % | 4 |
| Grain | Chit Malt | 0.1 kg (1.8%) | 50 % | 2 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 50 g | 60 min | 5 % |
| Boil | Tettnang | 25 g | 30 min | 4 % |
| Boil | Hallertau Mittelfruh | 25 g | 10 min | 3 % |
| Mash | Tettnang | 25 g | 5 min | 4 % |
| Boil | Mandarina Bavaria | 25 g | 15 min | 8.9 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 0 min | 10 % |