

# yhy pils

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **11.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (90.7%)	82 %	4
Grain	Carahell	0.2 kg (5.3%)	77 %	26
Grain	Strzegom Karmel 600	0.15 kg (4%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Zula	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	22 g	Browin