

## #16 Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **5.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **27.8 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.3 kg (32.9%)	79 %	10
Grain	Best Ale Crisp	4 kg (57.1%)	82 %	6
Grain	Pszoniczny	0.7 kg (10%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	40 min	13 %
Boil	Centennial	20 g	40 min	10.5 %
Boil	Sybilla	10 g	40 min	3.5 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	11 g	---