

## #25 Ala Pils

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **35 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **35 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4.5 kg (98.3%)	81 %	4
Grain	Zakwaszajacy	0.08 kg (1.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Tradition	15 g	85 min	5.5 %
Boil	Hallertau Tradition	15 g	70 min	5.5 %
Boil	Tettnanger	30 g	40 min	3.2 %
Boil	Hallertau Tradition	10 g	40 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11.5 g	Fermentis