

AMORA PRETA PILS

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **1 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (72.7%)	82 %	4
Grain	Viking Vienna Malt	1.5 kg (27.3%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Aroma (end of boil)	Amora Preta	20 g	10 min	9 %
Whirlpool	Amora Preta	30 g	0 min	9 %
Dry Hop	Amora Preta	50 g	5 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Liquid	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1.25 g	Boil	10 min