

# fake pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (83.3%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (16.7%) | 78 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 10 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Tettnang              | 35 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 4.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Iutra | Ale  | Slant | 10 ml  | ---        |

## Extras

| Type        | Name  | Amount | Use for  | Time |
|-------------|-------|--------|----------|------|
| Water Agent | wit c | 2 g    | Bottling | ---  |