

Fasnachtsbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	7.3 %
Boil	Marynka	25 g	20 min	7.3 %
Aroma (end of boil)	Marynka	20 g	5 min	7.3 %