

# German Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.5**
- 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 **2 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.88 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name                 | Amount  | Time   | Alpha acid |
|---------------------|----------------------|---------|--------|------------|
| Boil                | Tradition            | 44.12 g | 60 min | 5.5 %      |
| Boil                | Tettnang             | 22.06 g | 30 min | 4 %        |
| Boil                | Hallertau Mittelfruh | 14.71 g | 15 min | 3 %        |
| Aroma (end of boil) | Tettnang             | 22.06 g | 5 min  | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 20.29 g | ---        |