

# Hopi pils

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **92**
- SRM **5.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pale Ale    | 3.9 kg (60%)   | 80 %  | 7   |
| Grain | Pszeniczny  | 1 kg (15.4%)   | 85 %  | 4   |
| Grain | Pilznieński | 1.6 kg (24.6%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Motueka | 30 g   | 20 min   | 7 %        |
| Boil    | Magnum  | 60 g   | 60 min   | 13.5 %     |
| Boil    | Cascade | 20 g   | 10 min   | 6 %        |
| Boil    | Motueka | 20 g   | 0 min    | 7 %        |
| Dry Hop | Motueka | 50 g   | 3 day(s) | 7 %        |
| Dry Hop | Galaxy  | 50 g   | 3 day(s) | 14.5 %     |

## Yeasts

| Name                               | Type  | Form  | Amount | Laboratory      |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Slant | 100 ml | Mangrove Jack's |