

Hoppy Pils Lidlak 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (60%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (13.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.4 kg (13.3%) | 79 % | 10 |
| Grain | Oats, Flaked | 0.4 kg (13.3%) | 60 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 16 g | 60 min | 10 % |
| Aroma (end of boil) | Amarillo | 50 g | 2 min | 9.5 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 8 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 11 % |