

Kazbek Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **7.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (56.8%) | 81 % | 4 |
| Grain | Monachijski | 3.4 kg (38.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (4.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Kazbek | 60 g | 60 min | 4.6 % |
| Boil | Kazbek | 100 g | 20 min | 4.6 % |
| Boil | Kazbek | 40 g | 10 min | 4.6 % |
| Boil | Kazbek | 60 g | 5 min | 4.6 % |
| Dry Hop | Kazbek | 40 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|------|--------|------------|
| mauribrew lager 497 | Lager | Dry | 25 g | --- |