

# NewPils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Amarillo	30 g	45 min	9.5 %
Dry Hop	Mosaic	70 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	---