

## Pils #2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	1 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Hallertau Mittelfruh	100 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	500 ml	---