

# Pils 2018

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **74 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **89.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **50.4 liter(s)**
- Total mash volume **67.2 liter(s)**

## Steps

- Temp **52 C**, Time **1 min**
- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **50.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **1 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **76C**
- Sparge using **56.3 liter(s)** of **76C** water or to achieve **89.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	16 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.8 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	200 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	100 g	85 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	45 g	Fermentis