

Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **2.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.5 kg (97.3%) | 80.5 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Lomik | 15 g | 20 min | 3.8 % |
| Aroma (end of boil) | Lomik | 35 g | 0 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|------|--------|------------|
| safale w34 | Lager | Dry | 12 g | --- |