

# PILS

- Gravity **12.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (94.3%)	--- %	4
Grain	Caramel/Crystal Malt - 10L	0.3 kg (5.7%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Boil	lunga	10 g	30 min	12.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	30 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis