

## Pils2023 #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **3.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (86%)	82 %	4
Grain	Weyermann - Carapils	0.25 kg (5.4%)	78 %	4
Grain	płatki jęczmienne	0.4 kg (8.6%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	20 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis