

# Pilsener

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM ---
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 **4 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **65C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Premium 2-3 EBC Weyermann	5 kg (95.8%)	--- %	---
Grain	monachijski typ I 12-18 EBC Weyermann®	0.22 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Salager™ W 34/70	Lager	Dry	11.5 g	---