

# Pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **45 C**, Time **5 min**
- Temp **50 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (83.3%)   | 82 %  | 4   |
| Grain | Pszeniczny          | 0.4 kg (16.7%) | 85 %  | 4   |

## Hops

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

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 10 min |