

# Pilsner gold

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3.5 kg (53.8%) | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 1 kg (15.4%)   | 83 %  | 5   |
| Grain | Viking Pale Ale malt | 2 kg (30.8%)   | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 15 g   | 60 min | 13 %       |
| Aroma (end of boil) | Simcoe  | 10 g   | 5 min  | 13.2 %     |