

# Pilsner K

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilznenski Premium	3 kg (82.6%)	80 %	2
Grain	Strzegom Monachijski typ I	0.2 kg (5.5%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (5.5%)	78 %	4
Grain	Płatki owsiane	0.2 kg (5.5%)	60 %	3
Grain	Acid Malt	0.03 kg (0.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	iunga	7 g	25 min	10.9 %
Boil	Challenger	10 g	50 min	7.6 %
Aroma (end of boil)	Sybilla	10 g	1 min	7 %
Dry Hop	Saaz (Czech Republic)	15 g	3 day(s)	3 %
na cichą				

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Slant	50 ml	Fermentis