

## Pilzner/Pils

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 4 kg (95.2%)  | 81 %  | 4   |
| Grain | Briess - Carapils Malt | 0.2 kg (4.8%) | 74 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 70 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

### Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry  | 11.5 g | ---        |

### Notes

- [franekca.pl.tl](http://franekca.pl.tl)  
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