

Talus Pils

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **3.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.71 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (94.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Whirlpool | talus | 50 g | 0 min | 8.5 % |
| Dry Hop | talus | 50 g | 3 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |