

## Light Pils

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **17**
- SRM **2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount       | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (80%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.5 kg (20%) | 78 %  | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Tettnanger | 20 g   | 60 min | 4.9 %      |
| Boil    | Tettnanger | 50 g   | 5 min  | 4.9 %      |