

## pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **6.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (80%) | 81 %  | 4   |
| Grain | BESTMALZ - Best Melanoidin Light  | 1 kg (20%) | 75 %  | 50  |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnum              | 20 g   | 60 min | 10.6 %     |
| Boil    | Brewers Gold        | 25 g   | 30 min | 5.2 %      |
| Boil    | Hallertau Tradition | 25 g   | 20 min | 5.6 %      |
| Boil    | Brewers Gold        | 25 g   | 10 min | 5.2 %      |