

## Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	30 g	60 min	8.9 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	15 min	3 %
Boil	Hallertau Mittelfruh	30 g	5 min	3 %