

## #25 Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.1 kg (100%) | 80.5 % | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | lunga    | 27 g   | 60 min | 11 %       |
| Boil    | Tettnang | 15 g   | 20 min | 3.3 %      |
| Boil    | Tettnang | 15 g   | 10 min | 3.3 %      |
| Boil    | Tettnang | 20 g   | 5 min  | 4 %        |
| Boil    | lunga    | 15 g   | 5 min  | 10.2 %     |

### Yeasts

| Name                     | Type  | Form   | Amount  | Laboratory |
|--------------------------|-------|--------|---------|------------|
| Wyeast 2308 Munich Lager | Lager | Liquid | 2000 ml | Wyeast     |