

## #106 Summer Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.2**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	2 kg (72.7%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (9.1%)	78 %	4
Grain	Corn, Flaked	0.5 kg (18.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	7.5 %
Aroma (end of boil)	Puławski 5	7.5 g	10 min	7.5 %
Aroma (end of boil)	Zula	5 g	10 min	7 %
Whirlpool	Puławski	10 g	0 min	7.5 %
Whirlpool	Zula	10 g	0 min	7 %
Dry Hop	Mosaic	50 g	3 day(s)	15 %

### Notes

- 05.08.2022  
Fermentacja 1 bar 17 stopni  
Cicha w 2°C  
Chmilenie na zimno w 15°C

Woda

Ca 99  
Mg 14  
SO 212  
Na 12  
Cl 71  
HCO 15

Alkaliczność 12

Rozcieńczone na koniec 1,7l wody (10%), ale duże odparowanie - zbijane z 15blg po gotowaniu do 12,5  
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