

Dolne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.5 kg (100%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	80 min	6.3 %
Boil	Tradition	20 g	40 min	6.3 %
Boil	Tradition	20 g	15 min	6.3 %
Boil	Spalt	30 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
omega yeast	Lager	Liquid	100 ml	omega yeast

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

Notes

- Cała woda zarówno do zacierania jak i do wystadzania przepuszczona przez filtr zmiękczający wodę metoda zacierania dekokcja

63°C - 30min
Odebrana 1/3 zacieru
72°C - 15 min dekokt
100°C - 10 min dekokt
72°C - 20 min
76°C -
Wystadzanie
Wodą 76°C,
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