

dziewiczny PILZ COBRA V2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **35 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **42C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Lublin (Lubelski)	30 g	14 day(s)	4 %
Dry Hop	Sybilla	30 g	14 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis