

Kazbek Extra Pils (pomarańczowe)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **8.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (48.9%) | 81 % | 4 |
| Grain | Monachijski | 2.1 kg (32.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.8%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 1 kg (15.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Kazbek | 37 g | 60 min | 4.6 % |
| Aroma (end of boil) | Kazbek | 62 g | 20 min | 4.6 % |
| Aroma (end of boil) | Kazbek | 25 g | 10 min | 4.6 % |
| Aroma (end of boil) | Kazbek | 37 g | 5 min | 4.6 % |
| Dry Hop | Kazbek | 50 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Lager | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 5 g | Boil | 60 min |
| Fining | Whirfloc T | 1 g | Boil | 8 min |