

Na koniec coś z własnego ogródka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **60 C**, Time **67 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (98%) | 82 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 9.7 % |
| Boil | Cascade PL | 40 g | 20 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 30 g | 1 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| Lalbrew Diamond Lager | Lager | Slant | 300 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 8 g | Boil | 15 min |