

Nowofalowy Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.65 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Mep@ Pils | 2.65 kg (93.3%) | 82 % | 4 |
| Grain | Weyermann Carapils | 0.15 kg (5.3%) | 78 % | 4 |
| Grain | Weyermann Zakwaszający | 0.04 kg (1.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | lunga Polish Hops | 10 g | 60 min | 10 % |
| Boil | Simcoe | 5 g | 20 min | 13.2 % |
| Boil | El Dorado | 5 g | 20 min | 15.1 % |
| Aroma (end of boil) | Simcoe | 15 g | 1 min | 13.2 % |
| Aroma (end of boil) | El Dorado | 10 g | 1 min | 15.1 % |
| Dry Hop | Simcoe | 10 g | 4 day(s) | 13.2 % |
| Dry Hop | El Dorado | 15 g | 4 day(s) | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1300 ml | Fermentum Mobile |
|-------------------------|-------|--------|---------|------------------|