

## Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	70 min	3.5 %
Boil	Sybilla	30 g	20 min	3.5 %
Boil	Sybilla	20 g	5 min	3.5 %
Dry Hop	Sybilla	30 g	4 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Other	Płatki jęczmienne	250 g	Mash	70 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Sybilla 30g na zimno - 3-4 dni  
Temp. 13/15°C  
- wyszło 13 Blg  
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