

Pils DE-NZ

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **3.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński Weyermann | 5 kg (97.1%) | 80 % | 3 |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|-----------|------------|
| Boil | Hallertau SZYSZKA | 35 g | 60 min | 4.5 % |
| Boil | Hallertau SZYSZKA | 65 g | 15 min | 4.5 % |
| Whirlpool | Hallertau SZYSZKA | 40 g | 0 min | 4.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 10 day(s) | 11 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Notes

- na fermentację 24L i wyszło 14Blg
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