

Pils II

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 20 g | 20 min | 8 % |
| Boil | Premiant | 30 g | 1 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|------|
| Water Agent | kwask mlekowy | 2 g | Mash | --- |

Notes

- Fermentacja burzliwa: 18 dni w temp. 8 - 12°C

Fermentacja cicha: 14 dni w temp. 6 °C

Refermentacja: 7 dni w temp. 8 - 12 °C.

Leżakowane 1 miesiąc w temp. 5 - 7 °C
Oct 18, 2023, 5:55 PM