

Pils Ogrodowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **2.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (38.5%)	80.5 %	2
Grain	Heidelberg	1.7 kg (32.7%)	80.5 %	2
Grain	Briess - Carapils Malt	0.5 kg (9.6%)	74 %	3
Grain	Chit Malt	1 kg (19.2%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	2.8 %
Boil	Rody Hdowlane 3/20	25 g	15 min	7.5 %
Boil	Zibi	50 g	5 min	11.3 %
Aroma (end of boil)	Rody Hodowlane 3/20	25 g	1 min	7.5 %
Whirlpool	Zibi	25 g	0 min	11.3 %
Dry Hop	Rody Hodowlane 3/20 na bio	25 g	1 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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Notes

- Woda
Ca 60
Mg 20
Na 50
Cl 75
SO4 150
HCO3 30

Ph 5,2

10 min przed Whirflock

Fermentacja

8 - 1 dzień

10 - 7 dni

11 - 1 dzień

12 1 dzień

16 2 dni

potem cich 10 C 10 dni

lagerowanie 2 st 10 dni

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