

## Pils zacieranie podejscie 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (99.2%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (0.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Boil	Premiant	20 g	20 min	8.6 %
Boil	Saaz (Czech Republic)	50 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

### Notes

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