

# Pils złoty

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **6.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (72.7%)	80.5 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.1%)	73 %	120
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.8 %
Whirlpool	Sybilla	30 g	0 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	500 ml	White Labs