

Pilswo

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS | 5 kg (95.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (4.8%) | 78 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Puławski | 15 g | 30 min | 8.9 % |
| Boil | Spalt spalter | 25 g | 10 min | 4.2 % |
| Boil | Puławski | 35 g | 2 min | 8.9 % |
| Boil | Spalt spalter | 25 g | 2 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |