

Pilzner

- Gravity **10.5 BLG**
- ABV ---
- IBU **44**
- SRM **3.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **2 %**
- Size with trub loss **29.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 75 min | 8 % |
| Boil | Marynka | 30 g | 45 min | 8 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 11 g | Danstar |
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |

Notes

- Warka 5/2
warzenie: 31.01.2016
Blg. Pocz: 11
warka podzielona na druga część ok 13,5 l
fermentacja górna 22 st. C.

Feb 7, 2016, 4:00 PM