

## Pinta 2

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **19**
- SRM **2.1**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount       | Yield  | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 4.7 kg (94%) | 80.5 % | 2   |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (6%)  | 75 %   | 3   |

### Hops

| Use for   | Name              | Amount | Time    | Alpha acid |
|-----------|-------------------|--------|---------|------------|
| Boil      | Tradition         | 20 g   | 60 min  | 6 %        |
| Whirlpool | Tradition         | 17 g   | 120 min | 6 %        |
| Whirlpool | Lublin (Lubelski) | 18 g   | 120 min | 4.5 %      |

### Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Flavor | Kukurydza gnieciona | 1000 g | Mash    | 60 min |
| Flavor | Płatki owsiane      | 500 g  | Mash    | 60 min |