

SŁAWOMIRSKIE pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.8 kg (82.9%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.2 kg (17.1%) | 79 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnum | 15 g | 70 min | 11.5 % |
| Boil | Tradition | 25 g | 30 min | 5.4 % |
| Boil | Tradition | 25 g | 15 min | 5.4 % |
| Aroma (end of boil) | Tradition | 25 g | 5 min | 5.4 % |

Yeasts

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