

# warka 1 pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0 kg	79 %	10
Grain	Strzegom Pilzneński	4.9 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	8 %
Boil	Sybilla	30 g	15 min	5.5 %
Aroma (end of boil)	Marynka	25 g	0 min	8 %
Aroma (end of boil)	Sybilla	20 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lager	Lager	Dry	11.5 g	gozdawa

## Notes

- ilość brzoćki 24,5l  
blg 12,5  
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