

Nowy Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **39.3 liter(s)**
- Total mash volume **51.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **39.3 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.9 kg (7.6%) | 79 % | 16 |
| Grain | Pilzneński | 11 kg (92.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | magnum | 31 g | 60 min | 15.5 % |
| Boil | Cascade | 70 g | 30 min | 6.6 % |
| Boil | Opal | 20 g | 30 min | 8.4 % |
| Aroma (end of boil) | Cascade | 100 g | 0 min | 6.6 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 540 ml | Danstar |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 2.5 g | Boil | 15 min |

Notes

- *Apr 4, 2025, 6:59 PM*