

## Pilsniwo

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS     | 5 kg (95.2%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (4.8%) | 78 %  | 5   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Marynka       | 30 g   | 60 min | 8.8 %      |
| Boil    | Puławski      | 15 g   | 30 min | 8.9 %      |
| Boil    | Spalt spalter | 25 g   | 10 min | 4.2 %      |
| Boil    | Puławski      | 35 g   | 2 min  | 8.9 %      |
| Boil    | Spalt spalter | 25 g   | 2 min  | 4.2 %      |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |