NewVawe Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.7**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg *(87%)*	81 %	4
Grain	Monachijski	0.25 kg *(5.2%)*	80 %	16
Grain	Biscuit Malt	0.25 kg *(5.2%)*	79 %	45
Grain	carapils	0.13 kg *(2.7%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.2 %
Boil	Chinook	10 g	30 min	11.2 %
Boil	Centennial	20 g	5 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Centennial	30 g	10 min	13 %
Whirlpool	Simcoe	30 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Slant	200 ml	Wyeast Labs

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