

# PAŁACOWY PILS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (5.6%)	83 %	5
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	50 g	30 min	8.5 %
Boil	Pałacowy	50 g	3 min	8.5 %
Whirlpool	Pałacowy	50 g	0 min	8.5 %
78 C 20 minut				
Dry Hop	Pałacowy	50 g	2 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	33.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirflock T	1 g	Boil	10 min
Water Agent	Witamina C	3 g	Bottling	---