# Hybryd Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | BESTMALZ - Best Pilsen | 5.5 kg *(88.7%)* | 80.5 % | 4 |
| Grain | Pszeniczny | 0.5 kg *(8.1%)* | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg *(3.2%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM705 Złota brama - Edycja Specjalna | Lager | Slant | 800 ml | Fermentum Mobile |
| Rozkręcony starter drożdżowy, rok po terminie... | | | | |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Water Agent | chlorek wapnia | 3 g | Mash | 60 min |
| Fining | Whirlfloct | 3 g | Boil | 15 min |

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