

70 owal w Teterov 12,04,2025

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Northern Brewer	25 g	0 min	8 %
Boil	flex	3 g	180 min	63.7 %
Boil	Northern Brewer	25 g	15 min	8 %
Aroma (end of boil)	Northern Brewer	25 g	10 min	8 %
Aroma (end of boil)	Northern Brewer	25 g	1 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	300 g	Mash	0 min