

DYSZKA - POLSKA DESITKA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **47**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	8 %
Aroma (end of boil)	Puławski	50 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis W34/70	Lager	Dry	10 g	---

Notes

- CHŁODZENIE
Do 9°C – zadać drożdże – 2.dni w temp. 9°C – co drugi dzień podnosić temp. o 1°C aż do 13°C FERMENTACJA
Cicha – 3tyg – 0-6°C w lodówce
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