

# Sianokosy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilzński 6-rzędowy | 4.5 kg (81.8%) | 80 %  | 4   |
| Grain | Rice, Flaked                        | 1 kg (18.2%)   | 87 %  | 0.7 |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Whirlpool | Pacifica (NZ) | 30 g   | 10 min | 4.8 %      |
| Boil      | Pacifica (NZ) | 30 g   | 5 min  | 4.8 %      |
| Boil      | Magnum        | 20 g   | 60 min | 11.5 %     |
| Boil      | Liberty       | 30 g   | 20 min | 5 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |