

Jest zima, to musi być zimno !

- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **60 C**, Time **25 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **25 min** at **60C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (98.4%)	81 %	4
Grain	Weyermann - Zakwaszający	0.075 kg (1.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	90 min	4.5 %
Boil	Hallertau	20 g	30 min	4.5 %
Boil	Hallertau	10 g	15 min	4.5 %
Boil	Hallertau	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	15 g	Boil	15 min
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Notes

- Fermentacja :
7 dni - 10 Stopni
7dni - 12 Stopni
~14dni - 17-18 stopni
Lagerowanie - 2 miesiące - 2 stopnie .
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