Niemiec

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(90%)*	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(10%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Marynka	10 g	60 min	10 %
Boil	Hallertau Mittelfruh	20 g	60 min	3 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	10 min	3 %
Aroma (end of boil)	Hallertau Mittelfruh	20 g	0 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Notes

- 3 tygodnie fermentacji temp 4-12, - zlanie na dobę do nowego wiadra aby było klarowniejsze. Refermentacja 110 g na 20 l, 10 stopnii
  Jan 29, 2024, 7:31 PM