

# Nowofalowy Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	30 min	12.1 %
Boil	Nelson Sauvín	40 g	1 min	12.1 %
Boil	Nectarón	50 g	1 min	12.6 %