

## Pils - nowafala

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **64**
- SRM **5.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński            | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 %  | 30  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Sybilla | 50 g   | 60 min   | 6.9 %      |
| Aroma (end of boil) | Sybilla | 25 g   | 30 min   | 6.9 %      |
| Whirlpool           | Chinook | 25 g   | 30 min   | 13 %       |
| Dry Hop             | Sybilla | 25 g   | 4 day(s) | 6.9 %      |
| Dry Hop             | Chinook | 25 g   | 4 day(s) | 13 %       |

### Yeasts

| Name             | Type  | Form   | Amount  | Laboratory |
|------------------|-------|--------|---------|------------|
| Saflager W 34/70 | Lager | Liquid | 1000 ml | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                    |       |           |          |
|-------------|--------------------|-------|-----------|----------|
| Water Agent | Kwas mlekowy 80%   | 5 g   | Mash      | 0 min    |
| Water Agent | Kwas mlekowy 80%   | 1 g   | Mash      | 0 min    |
| Water Agent | Siarczan wapnia    | 5 g   | Mash      | 0 min    |
| Water Agent | Siarczan magnezu   | 5 g   | Mash      | 0 min    |
| Water Agent | Chlorek wapnia     | 4 g   | Mash      | 0 min    |
| Other       | Pożywka do drożdży | 5 g   | Boil      | 0 min    |
| Fining      | Whirlfloc          | 2.5 g | Boil      | 10 min   |
| Other       | Witamina C         | 2 g   | Secondary | 4 day(s) |
| Other       | Witamina C         | 2 g   | Bottling  | ---      |
| Fining      | Żelatyna           | 5 g   | Bottling  | ---      |

## Notes

- Drożdże uwadniane 1 dzień z dodatkiem 50-100g ekstraktu słodowego w 1l wody pod mieszadłem magnetycznym z dodatkiem 1-2g pożywki do drożdży.

5 ml kwasu mlekowego dodano do wody do zacierania  
1 ml kwasu mlekowego dodano do wody do wysładzania

Profil wody

Ca+2Mg+2Na+Cl-SO4-2HCO3-  
Actual82.816.13.057.4144.70.423

Ph zacieru 5.42

Nie zapomnieć napowietrzyć brzezki!!!

Fermentacja pod ciśnieniem 1.8-2 bar w temperaturze ~20 stopni  
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