

Pilsner Zagorzyński 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (92.8%)	80 %	4
Grain	Słód zakwaszający	0.2 kg (4.1%)	--- %	5
Grain	Słód krótki	0.15 kg (3.1%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	15 min	4.3 %
Boil	Marynka	40 g	60 min	7.6 %
Boil	Sybilla	25 g	0 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	33 g	Fermentis

Notes

- 27 litrów brzezki przed gotowaniem, o blg 11,0, gotowanie 70 min, whifloc
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