

Rajdowe ad.2025

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (77.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	Monachijski	0.5 kg (11.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	30 min	7 %
Aroma (end of boil)	Styrian Golding	30 g	20 min	3.4 %
Whirlpool	Styrian Golding	20 g	20 min	3.4 %
Na HOP STAND				
Whirlpool	Talus	50 g	20 min	7.8 %
Na HOP STAND				

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Slant	300 ml	Fermentis
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