

Wiślacka Jedenastka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.7 kg (93.9%)	81 %	4
Adjunct	Płatki z kukurydzy	0.5 kg (6.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Motueka	30 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- Chmielimy na zimno pół piwa na test
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