

PILS #25 NIEMIEC

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **2.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|------|
| Grain | Pilzneński Premium Weyermann | 105 kg (100%) | 80.5 % | 2.75 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Magnat | 450 g | 60 min | 16.2 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 750 g | 10 min | 4 % |
| Whirlpool | Hallertau Mittelfruh | 1750 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|--------|---------|------------|
| WLP860 | Lager | Liquid | 4000 ml | White Labs |

Notes

- Zgłoszenie 11,4°P
Zasyp na 50°C
Amylo 300 do całego zacierania, sprawdzić dawkowanie.
Nie przesadzić z zakwaszaniem
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