

# Pinta

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **2.1**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (93.8%)	90 %	2
Grain	Cara-Pils/Dextrine	0.3 kg (6.3%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	55 min	5.3 %
Boil	Lublin (Lubelski)	15 g	30 min	5.3 %
Boil	Hallertau Tradition	20 g	6 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP940 - Mexican Lager Yeast	Lager	Liquid	200 ml	White Labs

Drożdże 2 m-ce po dacie. 2-stopniowy starter z 2 opakowań.

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kukurydza gnieciona	800 g	Mash	70 min

Flavor	Płatki owsiane	150 g	Mash	70 min
Fining	Mech	5 g	Boil	20 min
Zaparzony godzinę wcześniej				
Water Agent	Kwas mlekowy	4 g	Mash	---
Wysładzanie 8 litrów wody.				
Water Agent	Odżywka dla drożdży	2 g	Boil	20 min