

New Wave Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **2.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (86%)	80 %	2
Grain	Corn, Flaked	0.45 kg (9.7%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	10 g	10 min	7.1 %
Dry Hop	Riwaka MX	50 g	3 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	200 g	Fermentis

Notes

- Woda RO : kran 2:1
Zacieranie: 16.5L - kwas mlekowy 2ml
Wystadanie: 10.5L - kwas mlekowy 3 ml
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