

# NewVawe Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.7**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 4.2 kg (87%)   | 81 %  | 4   |
| Grain | Monachijski  | 0.25 kg (5.2%) | 80 %  | 16  |
| Grain | Biscuit Malt | 0.25 kg (5.2%) | 79 %  | 45  |
| Grain | carapils     | 0.13 kg (2.7%) | 80 %  | 16  |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Chinook    | 15 g   | 60 min | 11.2 %     |
| Boil      | Chinook    | 10 g   | 30 min | 11.2 %     |
| Boil      | Centennial | 20 g   | 5 min  | 12 %       |
| Boil      | Simcoe     | 20 g   | 5 min  | 13.2 %     |
| Whirlpool | Centennial | 30 g   | 10 min | 13 %       |
| Whirlpool | Simcoe     | 30 g   | 10 min | 13.2 %     |

## Yeasts

| Name                    | Type  | Form  | Amount | Laboratory  |
|-------------------------|-------|-------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Slant | 200 ml | Wyeast Labs |