

# Ogień pilss

- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- SRM **9.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Adjunct	Płatki owsiane	0.1 kg (1.8%)	85 %	3
Grain	Strzegom Karmel 150	0.4 kg (7.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	3.5 %
Boil	Magnat	15 g	30 min	11.2 %
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %
Dry Hop	Sybilla	30 g	14 day(s)	3.5 %
Dry Hop	Magnat	30 g	7 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Czech Pilsner	Lager	Dry	10 g	---