

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 | --- |