

PePe Wróć

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (80%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (6.7%)	74 %	3
Grain	Strzegom Monachijski typ I	0.6 kg (13.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	10 min	5 %
Whirlpool	Lublin (Lubelski)	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	200 ml	Fermentis