

## pils bialystok2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **227.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **156 liter(s)**
- Total mash volume **208 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **156 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **123.7 liter(s)** of **76C** water or to achieve **227.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	21 kg (40.4%)	82 %	4
Grain	Viking Pale Ale malt	21 kg (40.4%)	80 %	5
Grain	Weyermann - Carapils	4 kg (7.7%)	78 %	4
Grain	Viking Wheat Malt	6 kg (11.5%)	83 %	5