

# Pils Klasyczny

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (83.3%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |

## Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g    | 60 min | 4 %        |
| Boil    | Marynka           | 16.67 g | 20 min | 8.5 %      |
| Boil    | Marynka           | 16.67 g | 5 min  | 8.5 %      |

## Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 18.33 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 6.52 g | Boil    | 15 min |