

Pils nowofalowy v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 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 **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Dry Hop	Citra	50 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Starter Saflager W 34/70	Lager	Liquid	1200 ml	Fermentis