

Pilsik piątkowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.1 kg (85%)	81 %	4
Grain	Monachijski	0.9 kg (15%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	7.9 %
Boil	Sybilla	30 g	20 min	6.5 %
Boil	Sybilla	10 g	15 min	6.5 %
Boil	Sybilla	7 g	5 min	6.5 %