

# pilzenskie

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- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	45 min	10 %
Boil	Lublin (Lubelski)	20 g	45 min	3.6 %
Boil	Lublin (Lubelski)	40 g	30 min	3.6 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	4 g	---