

# Pilzner niemiecki Trzy Baryłki

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **44 C**, Time **5 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **34.4 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 1 g    | 70 min | 10 %       |
| Boil    | Magnum    | 25 g   | 60 min | 11.7 %     |
| Boil    | Tradition | 20 g   | 30 min | 4.3 %      |
| Boil    | Tradition | 20 g   | 15 min | 4.3 %      |
| Boil    | Tradition | 10 g   | 5 min  | 4.3 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 20 g   | Fermentis  |