

# PIZDEŃSKI PASTUCH

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 4.5 kg (76.3%) | 80 %  | 4   |
| Grain | Red X                    | 0.2 kg (3.4%)  | 79 %  | 30  |
| Grain | Słód pszeniczny Bestmalz | 1 kg (16.9%)   | 82 %  | 5   |
| Grain | ZAKWASZAJĄCY             | 0.2 kg (3.4%)  | 82 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Magnum    | 30 g   | 60 min   | 11.5 %     |
| Aroma (end of boil) | Tradition | 50 g   | 15 min   | 5.4 %      |
| Dry Hop             | Tradition | 50 g   | 7 day(s) | 5.4 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safbrew 192 | Lager | Dry  | 11.5 g | ---        |