

Pociśnięty

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.4%)	78 %	4
Grain	Chit Malt	0.4 kg (9.1%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	50 min	5 %
Boil	Hallertau Spalt Select	40 g	50 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min
Water Agent	Kwas fosforowy	3 g	Mash	90 min
Obniżenie pH do 5.7				

Notes

- Fermentacja ciśnieniowa po zadaniu drożdży w temperaturze 19-20 C. Nabić ciśnienie 15 PSI.
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