

# Prosty Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (76%)	80 %	4
Grain	Jęczmień niesłodowany	0.9 kg (18%)	75 %	2
Grain	Strzegom Monachijski typ I	0.2 kg (4%)	79 %	16
Grain	Viking Melanoidynowy	0.1 kg (2%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	5.7 %
Boil	Sybilla	20 g	20 min	5.7 %
Boil	Lublin (Lubelski)	25 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	200 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min