

## Restart Pils

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **16**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4
Grain	Karmelowy 300EBC	0.5 kg (10%)	75 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	75 min	6.7 %
Boil	Saaz (Czech Republic)	20 g	45 min	3 %
Boil	Lublin (Lubelski)	20 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa