

Sabro Modern Strong Pils

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	15 %
Boil	sabro	10 g	40 min	15 %
Boil	Sabro	15 g	20 min	15 %
Boil	sabro	20 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	12 g	Fermentis

Notes

- 10dni w temp . 11-13 stopni
- 14dni w temp 15-16 stopni
- 3dni lodówka 1-3 stopni
- rozlew do butelek, 2 tyg z temp pokojowej pozniej lagerowanie w lodowce min 2 tyg

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Oct 9, 2024, 2:39 PM