

# Sosnowy Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (20%)	80 %	4
Grain	Weyermann - Pilsner Malt	4 kg (80%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	10 %
Boil	Izabella	30 g	15 min	6.8 %
Whirlpool	Zythos	30 g	30 min	9.2 %
Dry Hop	Izabella	30 g	5 day(s)	6.8 %
Dry Hop	Zythos	30 g	5 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sosna pączki	100 g	Boil	15 min
Flavor	Sosna pączki	100 g	Secondary	5 day(s)
Fining	Mech Irlandzki	5 g	Boil	15 min