

# Test#1

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **57**
- SRM **3.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Aroma (end of boil)	Chinook	40 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	yerba mate	100 g	Secondary	1 day(s)