

# Treburnia Pils

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **55 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %
Boil	Magnat	5 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
4pokolenie Gozdawa	Lager	Dry	15 g	Fermentis Division of S.I.Lesaffre