

#106 Summer Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzński | 2 kg (72.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (9.1%) | 78 % | 4 |
| Grain | Corn, Flaked | 0.5 kg (18.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Puławski | 10 g | 60 min | 7.5 % |
| Aroma (end of boil) | Puławski 5 | 7.5 g | 10 min | 7.5 % |
| Aroma (end of boil) | Zula | 5 g | 10 min | 7 % |
| Whirlpool | Puławski | 10 g | 0 min | 7.5 % |
| Whirlpool | Zula | 10 g | 0 min | 7 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 15 % |

Notes

- 05.08.2022
Fermentacja 1 bar 17 stopni
Cicha w 2°C
Chmienie na zimno w 15°C

Woda

Ca 99
Mg 14
SO 212
Na 12
Cl 71
HCO 15

Alkaliczność 12

Rozcieńczone na koniec 1,7l wody (10%), ale duże odparowanie - zbijane z 15blg po gotowaniu do 12,5
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