

## ##5 Piłsłod

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **16.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **20 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **69C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (66.7%)	83 %	5
Grain	Oak Viking malt	1 kg (33.3%)	81 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Notes

- Zacieranie spieprzone, temperatura niedopilnowana.  
*Nov 19, 2022, 3:37 PM*