

Ale/Pilzner 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale / Pils	4.5 kg (100%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	14 %
Boil	Sybilla	20 g	20 min	7 %
Aroma (end of boil)	Sybilla	25 g	2 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
W35	Lager	Slant	200 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- Wyladzanie 76°-78°
Jan 30, 2025, 9:05 PM