

# BaszketPILS

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **5.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.7 liter(s)**
- Total mash volume **59.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **44.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **28 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (67.1%)	81 %	4
Grain	Strzegom Monachijski typ I	1.7 kg (11.4%)	79 %	16
Grain	Viking Pale Ale malt	3.2 kg (21.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Cascade	100 g	30 min	6 %
Dry Hop	Marynka	50 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis