

# 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  |