

"Dziki Łoś" - Polish Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (91.7%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	12.9 %
Aroma (end of boil)	lunga	20 g	15 min	12.9 %
Whirlpool	lunga	40 g	0 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	210 ml	Fermentis

Notes

- Dodać 5ml kwasu mlekowego do wody do wystadzenia.
Sep 22, 2018, 7:47 AM