

Na koniec coś z własnego ogródka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **60 C**, Time **67 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **67 min** at **60C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (98%)	82 %	4
Grain	Strzegom Karmel 150	0.1 kg (2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.7 %
Boil	Cascade PL	40 g	20 min	5.2 %
Aroma (end of boil)	Cascade PL	30 g	1 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Diamond Lager	Lager	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	15 min