

# Noworoczny PILS

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (77.7%)	81 %	4
Grain	Monachijski	0.8 kg (15.5%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (5.8%)	78 %	4
Grain	słód zakwaszający	0.05 kg (1%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	9 g	80 min	15.3 %
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Czech Pilsner 18	Lager	Dry	10 g	Gozdawa
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