

## Nowy Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.8**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **39.3 liter(s)**
- Total mash volume **51.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **39.3 liter(s)** of strike water to **56.8C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **38.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.9 kg (7.6%)	79 %	16
Grain	Pilzneński	11 kg (92.4%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	31 g	60 min	15.5 %
Boil	Cascade	70 g	30 min	6.6 %
Boil	Opal	20 g	30 min	8.4 %
Aroma (end of boil)	Cascade	100 g	0 min	6.6 %
Dry Hop	Cascade	100 g	3 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	540 ml	Danstar

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	15 min

## Notes

- *Apr 4, 2025, 6:59 PM*