

PAŁACOWY PILS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (88.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.25 kg (5.6%) | 83 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------|----------|--------|----------|------------|
| Boil | Pałacowy | 50 g | 30 min | 8.5 % |
| Boil | Pałacowy | 50 g | 3 min | 8.5 % |
| Whirlpool | Pałacowy | 50 g | 0 min | 8.5 % |
| 78 C 20 minut | | | | |
| Dry Hop | Pałacowy | 50 g | 2 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry | 33.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------|-----|----------|--------|
| Fining | Whirflock T | 1 g | Boil | 10 min |
| Water Agent | Witamina C | 3 g | Bottling | --- |