

pils 1/2019

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 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 **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (68.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%) | 79 % | 30 |
| Grain | Briess - Carapils Malt | 0.5 kg (9.8%) | 74 % | 3 |
| Grain | Pszeniczny | 0.1 kg (2%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Boil | Brewers Gold | 20 g | 60 min | 4.5 % |
| Boil | Saaz (Czech) aromat | 30 g | 10 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) aromat | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

Notes

- Dekokt ; w 21' odebrać 4L zacieru i podgrzać do 72°C i utrzymywać przez 15'. Po tym czasie gotować przez 20'. Przełać małymi porcjami do pozostałej części zacieru ciągle mieszając.
Feb 24, 2019, 4:53 PM