

Pils 24

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **7.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (38.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 5 kg (38.5%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 1 kg (7.7%) | 75 % | 59 |
| Grain | Carabody | 1 kg (7.7%) | 80 % | 30 |
| Grain | Pszeniczny | 1 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil | Marynka | 50 g | 60 min | 7.9 % |
| Boil | Lubelski | 50 g | 20 min | 3.8 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 3.8 % |
| Dry Hop | East Kent Goldings | 50 g | 14 day(s) | 5 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 14 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Notes

- Brzeczka 03.01
Mech irlandzki 15min
Cicha od 17.01
Na zimno do W34/70 Lubelski a do S04 East kent golding
Jan 3, 2024, 9:46 AM