

# Pils Golding

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **58.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **58.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (33.3%)	81 %	4
Grain	Weyermann - Carapils	3.5 kg (29.2%)	78 %	4
Grain	Strzegom Monachijski typ I	2 kg (16.7%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (4.2%)	79 %	10
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (8.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	60 min	3.4 %
Boil	East Kent Goldings	60 g	20 min	5 %
Aroma (end of boil)	Fuggles	40 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-189	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre
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## Notes

- Brzeczka 18.02  
Blg start 12,5  
Mech irlandzki 5min 10g  
Kwas fosforowy 5ml do brzeczki 3ml do wysładzania  
Burzliwa 14 dni  
Cicha od 04.03  
Rozlew 300g glukozy na 36l 12.03  
*Feb 18, 2021, 7:29 PM*