

Pils II

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	20 min	8 %
Boil	Premiant	30 g	1 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	2 g	Mash	---

Notes

- Fermentacja burzliwa: 18 dni w temp. 8 - 12°C

Fermentacja cicha: 14 dni w temp. 6 °C

Refermentacja: 7 dni w temp. 8 - 12 °C.

Leżakowane 1 miesiąc w temp. 5 - 7 °C
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