

# Pils Nadwiślański

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Pale Malt (2 Row) Bel	3 kg (54.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	30 g	60 min	5.9 %
Boil	Tomyski	30 g	20 min	3.9 %
Boil	Tomyski	50 g	5 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min