

Pils nr.2

- Gravity **13.1 BLG**
- ABV ---
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **80 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **5 min** at **76C**
- Keep mash **10 min** at **80C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (83.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.5%)	79 %	16
Grain	Briess - Carapils Malt	0.27 kg (5.7%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Styrian Golding	22 g	15 min	3.6 %
Boil	Styrian Golding	6 g	10 min	3.6 %
Boil	Styrian Golding	6 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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active dry brewing yeast	Ale	Dry	12.5 g	---
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Notes

- Przelane do fermentatora po ok 12h.
Osiągnięte 17l dopełniono do 22l.
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