

# Pils szyszunia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **7.1**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **64.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **64.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ I	5 kg (40%)	79 %	16
Grain	Karmelowy Czerwony	1 kg (8%)	75 %	50
Grain	Weyermann - Spelt Malt	1.5 kg (12%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	20 min	4.2 %
Boil	Lublin (Lubelski)	50 g	0 min	4.2 %
Whirlpool	Lublin (Lubelski)	40 g	0 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22.5 g	---

## Notes

- Brzeczka 07.05  
Mech irlandzki 5min  
Blg start jw  
Cicha od 20.05  
Rozlew 01.06  
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