

Pils wiedeński

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6.6**
- Style **German Pilsner (Pils)**

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 **2.3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 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	2.6 kg (48.1%)	80 %	4
Grain	Karmelowy Jasny 60EBC	0.4 kg (7.4%)	75 %	60
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Weyermann - Spelt Malt	0.4 kg (7.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT Magnum granulát	12 g	60 min	11 %
Boil	Saaz (Czech Republic) szyszka	20 g	20 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic) szyszka	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	9.2 g	Fermentis Division of S.I.Lesaffre
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