## **Pilsik**

- Gravity 12.1 BLG
- ABV **4.9** %
- IBU **25**
- SRM 3.8
- Style German Pilsner (Pils)

## **Batch size**

- Expected quantity of finished beer 23 liter(s)
- Trub loss 5 %
- Size with trub loss 24.1 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 29 liter(s)

## **Mash information**

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 16.5 liter(s)
- Total mash volume 22 liter(s)

## **Steps**

- Temp 52 C, Time 10 min
  Temp 62 C, Time 30 min
  Temp 72 C, Time 30 min
- Temp **76 C**, Time **7 min**

# Mash step by step

- Heat up 16.5 liter(s) of strike water to 57.3C
- Add grains
- Keep mash 10 min at 52C
- Keep mash 30 min at 62C
- Keep mash 30 min at 72C
- Keep mash 7 min at 76C
- Sparge using 18 liter(s) of 76C water or to achieve 29 liter(s) of wort

## **Fermentables**

| Туре  | Name                          | Amount                | Yield | EBC |
|-------|-------------------------------|-----------------------|-------|-----|
| Grain | Pilzneński                    | 5 kg <i>(90.9%)</i>   | 81 %  | 4   |
| Grain | Weyermann -<br>Carapils       | 0.25 kg <i>(4.5%)</i> | 78 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I | 0.25 kg <i>(4.5%)</i> | 79 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 25 g   | 60 min | 8 %        |
| Boil    | Premiant | 20 g   | 10 min | 8 %        |

#### **Yeasts**

| Name             | Туре  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml |            |

### **Extras**

| Туре | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|      |      |        |         |      |

| Final and | 84 1 1 1 1 1 1    | _   | B '1 | 10 '      |
|-----------|-------------------|-----|------|-----------|
| Fining    | l Mech irlandzki  | lhα | Boil | I 10 min  |
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