

# Pilsik-pociśnięty

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.1**
- 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 **12 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (87%)	80.5 %	4
Grain	Cara-Pils Bestmalz	0.4 kg (8.7%)	72 %	4
Grain	Chit Malt	0.2 kg (4.3%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	14.5 %
Boil	Hallertau Spalt Select	20 g	30 min	3.8 %
Boil	Hallertau Spalt Select	20 g	20 min	3.8 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	1 min	4.3 %
Dry Hop	Hallertau Spalt Select	20 g	3 day(s)	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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W 34/70	Lager	Dry	10 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3 g	Mash	90 min
Fining	Whirlfloc T	1.25 g	Boil	10 min