

# Pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **4.7**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilznerski Eraclea weyermann	4 kg (80%)	80.5 %	4
Grain	Weyermann Monachijski Barke	1 kg (20%)	78 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Boil	Magnum	10 g	30 min	14 %
Aroma (end of boil)	Styrian Golding	20 g	0 min	2.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W-34/70 lager	Lager	Dry	11.5 g	---

## Notes

- Wysładzenie 27l  
Brzeczka przed gotowaniem 30l 10,4 BLG

Brzeczka po gotowaniu 25l 12 BLG  
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