

Pilsner gold

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (75.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (15.6%)	79 %	16
Grain	Płatki owsiane	0.4 kg (8.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	12 g	60 min	10 %
Boil	Cascade	20 g	20 min	7.8 %
Boil	Lublin (Lubelski)	10 g	10 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	18 g	Boil	30 min

Fining	wirflock	1 g	Boil	10 min
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