

## pilsner podobny do pierwszego

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **90 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **90 min** at **100C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.5 kg (92.6%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.2%)	75 %	30
Sugar	Candi Sugar, Clear	0.1 kg (1.2%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %
Boil	Marynka	25 g	50 min	10.5 %
Boil	Sybilla	40 g	15 min	6 %
Boil	Sybilla	40 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis

## Notes

- 2 saszetki drożdży, wyładzanie 80 stopni.  
*Jul 18, 2017, 12:37 PM*