

PILSO Nelso Ryż

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.75 kg (15%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 50 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 200 ml | White Labs |