

# Pilzner niemiecki Trzy Baryłki

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **34.4 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **44 C**, Time **5 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **34.4 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1 g	70 min	10 %
Boil	Magnum	25 g	60 min	11.7 %
Boil	Tradition	20 g	30 min	4.3 %
Boil	Tradition	20 g	15 min	4.3 %
Boil	Tradition	10 g	5 min	4.3 %

## Yeasts

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