

Pilzner / Pils 12*Blg (Browamator)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **19.05 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80.585 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (95.2%)	81 %	5
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	70 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Notes

- Zaczynając podnoszenie temperatury do 64°C należy dolać 3 litry wrzątku.
Aug 25, 2017, 8:37 PM