

Pilzner/Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (95.2%)	81 %	4
Grain	Briess - Carapils Malt	0.2 kg (4.8%)	74 %	3

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	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	---

Notes

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