

## Pinta 2

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **19**
- SRM **2.1**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 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 **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.7 kg (94%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.3 kg (6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	6 %
Whirlpool	Tradition	17 g	120 min	6 %
Whirlpool	Lublin (Lubelski)	18 g	120 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kukurydza gnieciona	1000 g	Mash	60 min
Flavor	Płatki owsiane	500 g	Mash	60 min