

Piwo II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (93.8%)	80 %	7
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wakatu	30 g	60 min	5.3 %
Boil	Motueka	10 g	5 min	5.6 %
Boil	Wakatu	20 g	5 min	5.3 %
Whirlpool	Nelson Sauvín	10 g	1 min	8.3 %
Whirlpool	Wakatu	10 g	1 min	5.3 %
Dry Hop	Motueka	20 g	5 day(s)	5.6 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager us-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	cukier biały	120 g	Bottling	---
Other	witamina c	4 g	Bottling	---