

Piwo VII

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 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 **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sybilla	20 g	7 day(s)	5.7 %
Dry Hop	Cascade PL	32 g	7 day(s)	7.8 %
Boil	Zula	25 g	55 min	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager us-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	cukier biały	118 g	Bottling	---
Other	witamina c	4 g	Bottling	---