

# Piwo VII

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **1**
- SRM **4.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 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 **7.5 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 **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (100%)	80 %	7

## Hops

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

## Yeasts

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

## Extras

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