

# PIZDEŃSKI PASTUCH

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (76.3%)	80 %	4
Grain	Red X	0.2 kg (3.4%)	79 %	30
Grain	Słód pszeniczny Bestmalz	1 kg (16.9%)	82 %	5
Grain	ZAKWASZAJĄCY	0.2 kg (3.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Aroma (end of boil)	Tradition	50 g	15 min	5.4 %
Dry Hop	Tradition	50 g	7 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew 192	Lager	Dry	11.5 g	---