

Prosty Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.8 kg (76%) | 80 % | 4 |
| Grain | Jęczmień niesłodowany | 0.9 kg (18%) | 75 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (4%) | 79 % | 16 |
| Grain | Viking Melanoidynowy | 0.1 kg (2%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 60 min | 5.7 % |
| Boil | Sybilla | 20 g | 20 min | 5.7 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| 34/70 | Lager | Slant | 200 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g | Boil | 10 min |