

# Prosty Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- 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 **16.8 liter(s)**
- Total mash volume **21.6 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 **16.8 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 **12.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (83.3%)   | 80 %  | 4   |
| Grain | Jęczmień niesłodowany      | 0.5 kg (10.4%) | 75 %  | 2   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (4.2%)  | 79 %  | 16  |
| Grain | Viking Melanoidynowy       | 0.1 kg (2.1%)  | 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 |