

# Sianokosy

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.2**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (81.8%)	80 %	4
Grain	Rice, Flaked	1 kg (18.2%)	87 %	0.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Pacifica (NZ)	30 g	10 min	4.8 %
Boil	Pacifica (NZ)	30 g	5 min	4.8 %
Boil	Magnum	20 g	60 min	11.5 %
Boil	Liberty	30 g	20 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis