

# slodki

- Gravity **11.4 BLG**
- ABV ---
- IBU **21**
- SRM **6.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (55.6%)	80 %	4
Grain	Colorado Crystal 10°L Malt	2 kg (44.4%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	80 min	3.5 %
Boil	Sybilla	20 g	15 min	3.5 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Notes

- nie testowane

*May 3, 2017, 3:08 PM*