

# Udawany Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **8.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (96.8%)	81 %	4
Grain	Caraaroma	0.1 kg (3.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %
Boil	Sybilla	5 g	30 min	3.5 %
Boil	Izabella	5 g	30 min	5.1 %
Boil	Sybilla	10 g	10 min	3.5 %
Boil	Izabella	10 g	10 min	5.1 %
Boil	lunga	15 g	0 min	11 %
Boil	Sybilla	15 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	10 g	Omega