

Jasne lekkie z homebrewing

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (95%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (5%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Mech irlandzki	5 g	Boil	10 min
--------	----------------	-----	------	--------