

# pilsolini

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.2 kg (91.7%)	80 %	4
Grain	Pszeniczny	0.2 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.9 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	3.72 %
Aroma (end of boil)	spalt spalter	15 g	5 min	4.7 %
Whirlpool	spalt spalter	20 g	20 min	4.7 %
Whirlpool	Saaz (Czech Republic)	20 g	20 min	3.72 %
Dry Hop	spalt spalter	25 g	3 day(s)	4.7 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	3.72 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile
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