Podstawowe Pilzneńskie 1/5

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **11.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.74 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	0.5 g	Boil	15 min