

1. Kociotek Pilsa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **60.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.7 liter(s)**
- Total mash volume **51.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **60.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 10 kg (88.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (4.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (5.3%) | 78 % | 4 |
| Grain | Zakwaszający Weyermann | 0.25 kg (2.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Puławski | 29 g | 70 min | 4.3 % |
| Boil | Sybilla | 25 g | 50 min | 3.5 % |
| Boil | Hallertau Spalt Select | 30 g | 30 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| fermentis s-23 | Lager | Dry | 34.5 g | --- |