

## drugi plis w domu

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **79.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **97.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **72 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **49.6 liter(s)** of **76C** water or to achieve **97.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	24 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	360 g	20 min	4.5 %
Aroma (end of boil)	Simcoe	28.3 g	2 min	2.2 %
Aroma (end of boil)	Citra	28.3 g	2 min	3 %
Boil	Lublin (Lubelski)	90 g	50 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	46 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	25 g	Boil	15 min