

# Nowofalowy pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **25 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **25 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	4.2 kg (84%)	80 %	4
Grain	Corn, Flaked	0.8 kg (16%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	10 min	6 %
Boil	Chinook	25 g	10 min	13 %
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Cascade	25 g	---	6 %
Whirlpool	Chinook	25 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	250 ml	Fermentum Mobile

## Notes

- 5g gipsu, zacieranie w kociołku automatycznym, 4x mieszanie żeby wyrównać temp, raz po 10min wygrzewu żeby zachować klarowność, dodatkowo 50-60g łuski ryżowej  
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