

Nowy dom PILS

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **89.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.6 liter(s)**
- Total mash volume **64.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **48.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **57.2 liter(s)** of **76C** water or to achieve **89.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 16 kg (98.8%) | 80 % | 4 |
| Grain | Caraaroma | 0.2 kg (1.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 90 g | 20 min | 3.6 % |
| Boil | Styrian Golding | 90 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 60 g | 80 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 46 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Zakwaszający | 1000 g | Mash | 0 min |