

# 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 **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 **69C**
- Add grains
- 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®<br>2,5-4,5 EBC<br>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   | 70 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 |