

# Oszukany pils V

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (75.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (7.5%)	79 %	22
Grain	Pszeniczny	0.4 kg (15.1%)	85 %	4
Grain	Acidulated BESTMALZ	0.05 kg (1.9%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	45 min	10 %
Boil	Mosaic	5 g	15 min	10 %
Whirlpool	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	800 ml	Lallemand