

# Palisade Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (87.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Palisade	25 g	3 min	7.5 %
Dry Hop	Palisade	25 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO-01	Lager	Slant	200 ml	Browin Sp. z o.o. Sp. K.