

Pils Golding

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **58.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **58.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (33.3%)	81 %	4
Grain	Weyermann - Carapils	3.5 kg (29.2%)	78 %	4
Grain	Strzegom Monachijski typ I	2 kg (16.7%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (4.2%)	79 %	10
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (8.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	60 min	3.4 %
Boil	East Kent Goldings	60 g	20 min	5 %
Aroma (end of boil)	Fuggles	40 g	0 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-189	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre
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Notes

- Brzeczka 18.02
Blg start 12,5
Mech irlandzki 5min 10g
Kwas fosforowy 5ml do brzeczki 3ml do wysładzania
Burzliwa 14 dni
Cicha od 04.03
Rozlew 300g glukozy na 36l 12.03
Feb 18, 2021, 7:29 PM