

Pils legnicki

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **75C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.6 kg (86%)	82 %	4
Grain	Weyermann - Carapils	0.6 kg (11.2%)	78 %	4
Grain	Bestmalz zakwaszający	0.15 kg (2.8%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Hallertau tradition	50 g	0 min	5.4 %
Boil	Marynka	20 g	30 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Munich Lager	Lager	Liquid	150 ml	---

Notes

- - słód do 16 litrów wody o temp. 45 st.C
 - 53 st.C - 15 min
 - 63-62 st.C - 20 min
- dekokt 1/3 podgrzewam do 72 st.C - 10 min
- dekokt podgrzewam do wrzenia - 20 min
- reszta cały czas w 63-62 st.C
- dekokt małymi porcjami wlewam do zacieru głównego
- 73-71 st.C - 40 min
 - 75 st.C i filtracja
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