

# Pils legnicki

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- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- - 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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