

Pils na belgach

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Marynka	0 g	30 min	8.8 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medycja	Ale	Liquid	100 ml	Fermentum Mobile

Notes

- filtracja - 78 stopni
Gęstwa tygodniowa zebrana z Quadrupla.
uciekło mi ok 2 litrów przy przelewaniu do fermentora po chłodzeniu.
Wyszło netto 15 litrów 13,5 blg.
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