

# Pils Nowofalowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.95 kg (90%)	81 %	4
Grain	Wheat, Flaked	0.275 kg (5%)	77 %	4
Grain	Weyermann - Carapils	0.275 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	Cashmere	25 g	15 min	8.8 %
Boil	Cashmere	25 g	5 min	8.8 %
Dry Hop	Nelson Sauvín	100 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Namysłów Lager	Lager	Slant	150 ml	???

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min