

# 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 |