

# Pils złoty

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **6.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield  | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen           | 4 kg (72.7%)  | 80.5 % | 4   |
| Grain | Weyermann - Carapils             | 0.5 kg (9.1%) | 78 %   | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (9.1%) | 73 %   | 120 |
| Grain | Pszeniczny                       | 0.5 kg (9.1%) | 85 %   | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Sybilla | 30 g   | 60 min | 6.8 %      |
| Whirlpool | Sybilla | 30 g   | 0 min  | 6.8 %      |

## Yeasts

| Name                                  | Type  | Form   | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 500 ml | White Labs |