

# Pilsik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46%)	80 %	4
Grain	Pszeniczny	0.95 kg (21.8%)	85 %	4
Grain	Żytni	0.4 kg (9.2%)	85 %	8
Sugar	Candi Sugar, Clear	0.5 kg (11.5%)	78.3 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (11.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	60 min	12 %
Boil	Citra	6 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile