

# Pilsner gold

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3.4 kg (75.6%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (15.6%) | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.4 kg (8.9%)  | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Zula              | 12 g   | 60 min | 10 %       |
| Boil    | Cascade           | 20 g   | 20 min | 7.8 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min | 4.3 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |

## Extras

| Type | Name            | Amount | Use for | Time   |
|------|-----------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 18 g   | Boil    | 30 min |

|        |          |     |      |        |
|--------|----------|-----|------|--------|
| Fining | wirflock | 1 g | Boil | 10 min |
|--------|----------|-----|------|--------|