

pilsner podobny do pierwszego

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **90 min** at **100C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.5 kg (92.6%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.2%) | 75 % | 30 |
| Sugar | Candi Sugar, Clear | 0.1 kg (1.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10.5 % |
| Boil | Marynka | 25 g | 50 min | 10.5 % |
| Boil | Sybilla | 40 g | 15 min | 6 % |
| Boil | Sybilla | 40 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | Fermentis |

Notes

- 2 saszetki drożdży, wyładzanie 80 stopni.
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