

# Piwoszarnia Pilsner Urquell - zmienione

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.3 kg (83.3%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (9.3%)	79 %	10
Grain	Strzegom Monachijski typ I	0.28 kg (3.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.28 kg (3.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	90 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	16.1 g	Fermentis