

#SAS KWK Mysłowice

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Amarillo	20 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	100 ml	Fermentum Mobile