

# SŁAWOMIRSKIE pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.8 kg (82.9%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 1.2 kg (17.1%) | 79 %  | 8   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Magnum    | 15 g   | 70 min | 11.5 %     |
| Boil                | Tradition | 25 g   | 30 min | 5.4 %      |
| Boil                | Tradition | 25 g   | 15 min | 5.4 %      |
| Aroma (end of boil) | Tradition | 25 g   | 5 min  | 5.4 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager s-189 | Lager | Dry  | 11.5 g | Fermentis  |