

# Sosnowy Pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **47**
- SRM **4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (8.3%)	78 %	4
Grain	Carahell	0.3 kg (8.3%)	77 %	26
Grain	Mep Pilsner	3 kg (83.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	11.7 %
Boil	Mosaic	20 g	10 min	12.8 %
Boil	Azacca	15 g	5 min	13.1 %
Boil	Centennial	15 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Diamond Lager	Lager	Slant	400 ml	Lallemand