

# Trzeźwosz Vol 1

---

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**
- Temp **38 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **30 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (80%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	90 min	8 %
Boil	Sybilla	30 g	30 min	4.3 %
Boil	Sybilla	30 g	10 min	4.3 %
Aroma (end of boil)	Sybilla	20 g	5 min	4.3 %
Dry Hop	Sybilla	20 g	14 day(s)	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager S-189	Lager	Dry	11.5 g	---
----------------	-------	-----	--------	-----

## Notes

- Gotowanie brzezki 29.05.2020  
Fermentacja Burzliwa 11 dni  
Fementacja cicha od 10.06.2020 r 14dni  
Rozlew 24.06  
Blg końcowe 3  
7g/l cukru  
*Jun 12, 2020, 5:58 PM*