

#95 PILS

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 2.8 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil | Zula | 17 g | 40 min | 9 % |
| Aroma (end of boil) | Zula | 15 g | 5 min | 9 % |
| Aroma (end of boil) | Zula | 20 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 11 g | --- |

Notes

- Woda (target):
Ca 140, Mg 15, SO 85, Na 52, Cl 170, HCO 230, Alkalinity 190
highly malty, good for dark beer :((((smuteczek
na 15l Saguaro Lild: 2,6g chlorku wapnia, 1,7g soli

Warzenie 11/12/21

Fermentacja : 18, 8, 18 ciśnienie cały czas
Dec 11, 2021, 10:08 AM