

Cold Sabro Modern Pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	15 %
Boil	sabro	10 g	40 min	15 %
Boil	Sabro	15 g	20 min	15 %
Boil	sabro	20 g	10 min	15 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	12 g	Fermentis

Notes

- 10dni w temp . 11-13 stopni
- 14dni w temp 18-20 stopni

3dni lodówka 1-3 stopni
rozlew do butelek, 2 tyg z temp pokojowej później lagerowanie w lodówce min 2 tyg
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