

## drugi plis w domu

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **34**
- SRM **4.3**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **76 liter(s)**
- Trub loss **5 %**
- Size with trub loss **79.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **97.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **96 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **72 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **49.6 liter(s)** of **76C** water or to achieve **97.6 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 24 kg (100%) | 80 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 360 g  | 20 min | 4.5 %      |
| Aroma (end of boil) | Simcoe                | 28.3 g | 2 min  | 2.2 %      |
| Aroma (end of boil) | Citra                 | 28.3 g | 2 min  | 3 %        |
| Boil                | Lublin (Lubelski)     | 90 g   | 50 min | 4 %        |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 46 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 25 g   | Boil    | 15 min |