

Jasne lekkie z homebrewing

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.8 kg (95%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|