

Kasia lalalalala

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **8**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.4 kg (80%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Carahell	0.4 kg (5%)	77 %	26
Grain	Weyermann - Carapils	0.2 kg (2.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

Notes

- 20l klasyka, reszta chmiele nowofalowe+ zest cytrynowo pomaranczowy
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