

# NIBY NIEMIEC A SIAKIŚ TAKI...

- Gravity **12.6 BLG**
- ABV ---
- IBU **53**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Heidenberg	3 kg (49.6%)	82 %	3
Grain	Strzegom Pilzneński	2.5 kg (41.3%)	80 %	4
Grain	Strzegom Karmelowy Jasny 30	0.25 kg (4.1%)	75 %	30
Grain	BestMaltz Zakwaszający	0.3 kg (5%)	1 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	6 g	60 min	18.7 %
Boil	Equinox	9 g	60 min	13.1 %
Aroma (end of boil)	Mandarina Bavaria	30 g	15 min	7.6 %
Aroma (end of boil)	Yellow Sub	30 g	15 min	6.4 %
Aroma (end of boil)	Huell Melon	30 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W-34/70	Lager	Slant	1000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min