

# Nowy dom PILS

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **89.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.6 liter(s)**
- Total mash volume **64.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **48.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **57.2 liter(s)** of **76C** water or to achieve **89.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	16 kg (98.8%)	80 %	4
Grain	Caraaroma	0.2 kg (1.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	90 g	20 min	3.6 %
Boil	Styrian Golding	90 g	60 min	3.6 %
Boil	Styrian Golding	60 g	70 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	46 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Zakwaszający	1000 g	Mash	0 min