

## Osiecki Pils #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **48**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **3 %**
- Size with trub loss **35 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **39.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (73.3%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (13.3%)	79 %	6
Grain	Oat, Raw	1 kg (13.3%)	60.9 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	37.5 g	60 min	5 %
Boil	Centennial	30 g	30 min	5.4 %
Boil	Magnat	37.5 g	30 min	5 %
Aroma (end of boil)	Sybilla	37.5 g	10 min	3.5 %
Whirlpool	Centennial	70 g	30 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	22 g	Browin

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- chmiele z ogródka, szyszka z zamrażarki x4  
*Mar 4, 2024, 9:39 AM*