

Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (78.7%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (10.6%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (10.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 90 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |
| Dry Hop | Huell Melon | 40 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| salfager S 34-70 | Lager | Dry | 11.5 g | --- |

Notes

- Woad 65 C -wsypujemy śrutę i utrzymujemy temp. 62 C przez 25 min. Potem podgrzewamy do 72 C i utrzymujemy do otrzymania ujemnej próby jodowej. Następnie podgrzewamy do 76 C i przelewamy do filtratora. Wyladzamy 16 litrami wody
Nov 14, 2017, 3:49 PM