

pils bialystok2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **227.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **156 liter(s)**
- Total mash volume **208 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **156 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **123.7 liter(s)** of **76C** water or to achieve **227.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 21 kg (40.4%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 21 kg (40.4%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 4 kg (7.7%) | 78 % | 4 |
| Grain | Viking Wheat Malt | 6 kg (11.5%) | 83 % | 5 |