

# Pils DE-NZ

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	5 kg (97.1%)	80 %	3
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau SZYSZKA	35 g	60 min	4.5 %
Boil	Hallertau SZYSZKA	65 g	15 min	4.5 %
Whirlpool	Hallertau SZYSZKA	40 g	0 min	4.5 %
Dry Hop	Nelson Sauvín	50 g	10 day(s)	11 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Notes

- na fermentację 24L i wyszło 14Blg  
*Apr 5, 2021, 3:36 PM*