

## Pils domowy

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **90 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (77.6%)	81 %	4
Grain	monachijski jasny viking malt	1.3 kg (22.4%)	--- %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	80 g	60 min	3.75 %
Boil	Saaz (USA)	50 g	20 min	3.75 %

### Yeasts

Name	Type	Form	Amount	Laboratory
saftlager S-23	Lager	Dry	11.5 g	---