

## Pils new wave

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **36.1 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **35 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28.8 liter(s)** of strike water to **36.9C**
- Add grains
- Keep mash **1 min** at **35C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (62.5%)	80 %	4
Grain	Simpsons - Peated Malt	2.1 kg (29.2%)	81 %	5
Grain	Strzegom Wiedeński	0.4 kg (5.6%)	79 %	10
Grain	Ireks Zakwaszający	0.2 kg (2.8%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	25 g	60 min	11 %
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Oktawia	25 g	15 min	7.1 %
Dry Hop	Citra	50 g	1 day(s)	3.05 %
Dry Hop	Oktawia	50 g	1 day(s)	7.1 %

### Notes

- CaSO4 0,2g CaCl2 0,4g NgSO4 0,2g NaHCO3 0,4g CaCO3 0,3g  
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