

## Pils nowofalowy v2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.3**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (83.3%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 70 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Simcoe | 20 g   | 50 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 10 min    | 13.2 %     |
| Dry Hop             | Citra  | 50 g   | 10 day(s) | 12 %       |

### Yeasts

| Name                     | Type  | Form   | Amount  | Laboratory |
|--------------------------|-------|--------|---------|------------|
| Starter Saflager W 34/70 | Lager | Liquid | 1200 ml | Fermentis  |