

Pils poznański

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (100%) | 80 % | 4 |
| 64 - 15 min, 72 - 45 min, 78 - filtracja | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 30 min | 10 % |
| Aroma (end of boil) | Marynka | 25 g | 0 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 10 g | Gozdawa |

Notes

- Wg receptury Artura Olendra (II miejsce w kategorii pils niemiecki w 2011).
12 dni burzliwa (10 stopni), 22 dni cicha (10 stopni). Blg końcowe - 3, cukier 1,8g na litra (chyba za mało).
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