

Pils wiedeński

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **7.3**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **49.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 2.5 kg (23.8%) | 79 % | 10 |
| Grain | Pilzneński | 5 kg (47.6%) | 81 % | 4 |
| Grain | Carapils | 2 kg (19%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (4.8%) | 100 % | 150 |
| Grain | Płatki owsiane | 0.3 kg (2.9%) | 85 % | 3 |
| Grain | Acid Malt | 0.2 kg (1.9%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5 % |
| Boil | East Kent Goldings | 50 g | 30 min | 5 % |
| Boil | East Kent Goldings | 50 g | 5 min | 5 % |
| Whirlpool | East Kent Goldings | 50 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 23 g | --- |

Notes

- Brzeczka 6.11
Blg start 12
Fermentacja cicha od 20.11
Blg końcowe 3,5
Rozlew 03.12
Glukoza 305g/41l 2,7CO2
Nov 6, 2020, 1:02 PM