

# Pils wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **45.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6.5 kg (48.1%)	80 %	4
Grain	Karmelowy Jasny 60EBC	1 kg (7.4%)	75 %	60
Grain	Strzegom Wiedeński	5 kg (37%)	79 %	10
Grain	Weyermann - Spelt Malt	1 kg (7.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT Magnum granulát	30 g	60 min	11 %
Boil	Saaz (Czech Republic) szyszka	50 g	20 min	5.1 %
Aroma (end of boil)	Saaz (Czech Republic) szyszka	50 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre
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## Notes

- Brzeczka 28.09  
Mech irlandzki 10 min  
Burzliwa 14dni  
Cicha 10dni  
Rozlew 19.10  
Blg końc. 3,5  
*Sep 28, 2021, 9:39 AM*