

Pilsik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (46%) | 80 % | 4 |
| Grain | Pszeniczny | 0.95 kg (21.8%) | 85 % | 4 |
| Grain | Żytni | 0.4 kg (9.2%) | 85 % | 8 |
| Sugar | Candi Sugar, Clear | 0.5 kg (11.5%) | 78.3 % | 2 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| First Wort | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 6 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 30 ml | Fermentum Mobile |