

# Pilsner Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.2**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	25 g	30 min	4 %
Boil	Tradition	5 g	15 min	6 %
Boil	Premiant	10 g	5 min	6.6 %
Whirlpool	Premiant	10 g	0 min	6.6 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	4 %
Dry Hop	Premiant	5 g	3 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Slant	215 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min