

Pilsner gold

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **5.2**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann® - Barke® Pilsner Malt | 6 kg (80%) | 81 % | 5 |
| Grain | Weyermann® - Munich® (Monachijski) Typ I | 1 kg (13.3%) | 82 % | 14 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 40 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Cascade | 30 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 30 g | Boil | 30 min |

Notes

- Woda zrodlna Wzgórza P.
Mar 12, 2023, 9:37 PM