

Pilsner gold

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.8**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 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 **17.8 liter(s)** of strike water to **61.1C**
- 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 **10.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (78.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.72 kg (14.2%)	79 %	16
Grain	Płatki owsiane	0.36 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	7.8 %
Boil	Lublin (Lubelski)	21 g	30 min	4.3 %
Boil	Cascade	25 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Herb	Trawa cytrynowa	21.6 g	Boil	30 min
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