

## pilz mix smieciowy :P

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **11.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 0.5 kg (12.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 1.3 kg (32.5%) | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 0.6 kg (15%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 0.5 kg (12.5%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150         | 0.5 kg (12.5%) | 75 %  | 150 |
| Grain | Karmelowy Jasny 30EBC       | 0.6 kg (15%)   | 75 %  | 30  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Palisade | 50 g   | 15 min   | 7.6 %      |
| Dry Hop | Crystal  | 50 g   | 4 day(s) | 4.9 %      |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| gozdawa 34/70 | Lager | Slant | 500 ml | ---        |