

Sosnowy Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4**
- Style **Bohemian Pilsener**

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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------|------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (20%) | 80 % | 4 |
| Grain | Weyermann - Pilsner Malt | 4 kg (80%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 30 min | 10 % |
| Boil | Izabella | 30 g | 15 min | 6.8 % |
| Whirlpool | Zythos | 30 g | 30 min | 9.2 % |
| Dry Hop | Izabella | 30 g | 5 day(s) | 6.8 % |
| Dry Hop | Zythos | 30 g | 5 day(s) | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Sosna pączki | 100 g | Boil | 15 min |
| Flavor | Sosna pączki | 100 g | Secondary | 5 day(s) |
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |