

# Stary okocim

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **6.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Caraaroma	0.075 kg (1.4%)	78 %	400
Grain	Abbey Malt Weyermann	0.2 kg (3.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

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