

Summer Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.15 kg (73.5%) | 82 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (8.8%) | 78 % | 4 |
| Grain | Płatki kukurydziane | 1 kg (17.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Puławski | 25 g | 60 min | 7.3 % |
| Boil | Puławski | 10 g | 10 min | 7.3 % |
| Boil | Izabella | 10 g | 10 min | 7.6 % |
| Whirlpool | Puławski | 15 g | 30 min | 7.3 % |
| Whirlpool | Izabella | 40 g | 30 min | 7.6 % |
| Dry Hop | Idaho 7 | 50 g | 3 day(s) | 12.7 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 100 ml | Fermentum Mobile |
| Lutra OYL-071 | Ale | Slant | 50 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 10 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 3 g | Mash | 60 min |
| Water Agent | Kreda(Redukwas) | 2 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 1.3 g | Mash | 0 min |

Notes

- Kwas mlekowy 80% 1,3ml do 23l wody do wyśładzania
 Profil wody (jasne, chmielowe):Ca-106,3/Mg-4/Na-4/Cl-52.9/SO4-156.5/HCO3-71/
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