

Trawniki Pils

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (60%) | 82 % | 4.5 |
| Grain | Strzegom Monachijski typ I | 2 kg (40%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 45 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|-----------|------------|
| Saflager S-23 | Lager | Slant | 681.81 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | mech irlandzki | 1.36 g | Boil | 10 min |