

# WARKA #10 Pils Nowofalowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.8**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	10 g	60 min	9.2 %
Boil	Galaxy	30 g	10 min	13.6 %
Aroma (end of boil)	Zythos	20 g	5 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- Temperatura zadania drożdży - 10C
  - Temperatura fermentacji burzliwej - 10C
  - Przerwa diacetylowa - 14C - 2 dni
  - Cicha fermentacja 9C
  - Refermentacja 9-12C (co dwa dni 1C) - 8 dni
  - Leżakowanie - 7C - 30 dni
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