

Zamkowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M76 Bavarian Lager	Lager	Dry	11 g	Mangrove Jack's

Notes

- Brzeczka przednia 12 blg.
Brzeczka nastawna 14.5
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