

# Zielono Zieloni

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (91.8%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4
Grain	dekstytowy	0.2 kg (4.1%)	72 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis