

# Zielono Zieloni

- Gravity **12.1 BLG**
- ABV **4.9 %**
- 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®<br>2,5-4,5 EBC<br>Weyermann | 4.5 kg (91.8%) | 80 %  | 4   |
| Grain | Weyermann -<br>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<br>Republic) | 15 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech<br>Republic) | 15 g   | 10 min | 4.5 %      |

## Yeasts

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