

Pils Ogrodowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **2.8**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (38.5%) | 80.5 % | 2 |
| Grain | Heidelberg | 1.7 kg (32.7%) | 80.5 % | 2 |
| Grain | Briess - Carapils Malt | 0.5 kg (9.6%) | 74 % | 3 |
| Grain | Chit Malt | 1 kg (19.2%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|----------|------------|
| Boil | Tomyski | 50 g | 60 min | 2.8 % |
| Boil | Rody Hdowlane 3/20 | 25 g | 15 min | 7.5 % |
| Boil | Zibi | 50 g | 5 min | 11.3 % |
| Aroma (end of boil) | Rody Hodowlane 3/20 | 25 g | 1 min | 7.5 % |
| Whirlpool | Zibi | 25 g | 0 min | 11.3 % |
| Dry Hop | Rody Hodowlane 3/20 na bio | 25 g | 1 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|------|-----------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |
|------------------|-------|-----|------|-----------|

Notes

- Woda
Ca 60
Mg 20
Na 50
Cl 75
S04 150
HCo3 30

Ph 5,2

10 min przed Whirflock

Fermentacja

8 - 1 dzień

10 - 7 dni

11 - 1 dzień

12 1 dzień

16 2 dni

potem cich 10 C 10 dni

lagerowanie 2 st 10 dni

Apr 12, 2025, 3:03 PM