

# 1863 Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.2**
- Style **Classic American Pilsner**

## 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 **40 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **69C**
- Keep mash **10 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	Heidelberg	1 kg (19.2%)	80.5 %	2
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Chit Malt	0.5 kg (9.6%)	50 %	2
Grain	Acid Malt	0.2 kg (3.8%)	58.7 %	6
Grain	Munich Malt	0.5 kg (9.6%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	15 g	45 min	8.2 %
Boil	Amora Preta	15 g	35 min	9 %
Boil	Zibi	15 g	20 min	12.5 %
Aroma (end of boil)	Talus	35 g	0 min	8.2 %
Aroma (end of boil)	Amora Preta	35 g	0 min	9 %
Whirlpool	Zibi	35 g	0 min	12.5 %
Dry Hop	Amora Preta	50 g	1 day(s)	12.5 %
Dry Hop	Talus	25 g	2 day(s)	12.5 %

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda:  
Ca wapń 50 -75 ppm  
Mg magnez 0-30  
Na sól 0-100  
Ch chlorki 75  
So4 siarczany 75  
Chlorki - Siarczany ok. 1:1  
HcO3 dwuwęglany 0-40

Ph 5,2-5,4 w temp. 60 C ustalone kwasem mlekowym

64 C - 40 min

69 C - 15 min

78 C 10 min wygrzew

Whirflock na 10 min przed końcem gotowania

Amora Preta od razu z drożdżami

Talus w 2 dniu

Aromazyna 1 g rozcieńczone w wodzie 50 st. wraz z drożdżami

Fermentacja

9 st. 3 dni

10 st. 4 dni

11 st. 3 dni

12 st. 4 dni

14 st. 2 dni

Lagerowanie 0 - 2 st. 4 tyg.

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