Tomyski pils `23

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **2.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	bruntal pilzneński	6 kg *(92.3%)*	81 %	2.8
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tomyski	100 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	23 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	10 min

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