

# 1. Kociotek Pilsa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **60.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.7 liter(s)**
- Total mash volume **51.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **60.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (88.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (4.4%)	85 %	4
Grain	Weyermann - Carapils	0.6 kg (5.3%)	78 %	4
Grain	Zakwaszający Weyermann	0.25 kg (2.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	29 g	70 min	4.3 %
Boil	Sybilla	25 g	50 min	3.5 %
Boil	Hallertau Spalt Select	30 g	30 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis s-23	Lager	Dry	34.5 g	---