

## # 70 owal w Teterov 12,04,2025

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4.7**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (83.3%) | 80 %  | 7   |
| Grain | Płatki owsiane         | 1 kg (16.7%) | 60 %  | 3   |

### Hops

| Use for             | Name            | Amount | Time    | Alpha acid |
|---------------------|-----------------|--------|---------|------------|
| Mash                | Northern Brewer | 25 g   | 0 min   | 8 %        |
| Boil                | flex            | 3 g    | 180 min | 63.7 %     |
| Boil                | Northern Brewer | 25 g   | 15 min  | 8 %        |
| Aroma (end of boil) | Northern Brewer | 25 g   | 10 min  | 8 %        |
| Aroma (end of boil) | Northern Brewer | 25 g   | 1 min   | 8 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | jałowiec | 300 g  | Mash    | 0 min |