

Brzeski Pils Steve'a

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **4.4**
- 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 **78 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **52 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Viking Munich Malt	1 kg (25%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Cascade PL	25 g	5 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis