

DYSZKA - POLSKA DESITKA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **47**
- SRM **4.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (10%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 50 g | 60 min | 8 % |
| Aroma (end of boil) | Puławski | 50 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| fermentis W34/70 | Lager | Dry | 10 g | --- |

Notes

- CHŁODZENIE
Do 9°C - zadać drożdże - 2.dni w temp. 9°C - co drugi dzień podnosić temp. o 1°C aż do 13°C FERMENTACJA
Cicha - 3tyg - 0-6°C w lodówce
Jan 26, 2025, 4:23 PM