

# Leszek

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **3.4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pilszneński	3 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	27 g	60 min	6.8 %
Aroma (end of boil)	Sybilla	13 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa czech pilsner	Lager	Dry	10 g	gozdawa