

# Nowofalowy Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (86.2%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (13.8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	12.4 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	200 ml	White Labs