

Osiecki Pils #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **48**
- SRM **3.6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **3 %**
- Size with trub loss **35 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (73.3%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (13.3%) | 79 % | 6 |
| Grain | Oat, Raw | 1 kg (13.3%) | 60.9 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| First Wort | Magnat | 37.5 g | 60 min | 5 % |
| Boil | Centennial | 30 g | 30 min | 5.4 % |
| Boil | Magnat | 37.5 g | 30 min | 5 % |
| Aroma (end of boil) | Sybilla | 37.5 g | 10 min | 3.5 % |
| Whirlpool | Centennial | 70 g | 30 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO Lager | Lager | Dry | 22 g | Browin |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- chmiele z ogródka, szyszka z zamrażarki x4
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