

# Osiecki Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 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 **21 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 **21.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78.6%)	81 %	4
Grain	Munich Malt	0.5 kg (7.1%)	80 %	18
Grain	Oat, Raw	1 kg (14.3%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	7.2 %
Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %
Whirlpool	Magnat	100 g	10 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Lager	Lager	Dry	11 g	Browin

## Notes

- chmiele z ogródka z zamrażarki w formie mokrej szyszki, wartości podane wrzucone x3  
starter 1.5l z drożdży suchych - brzeczka przygotowana w lidlomixie  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.