

## Pils 2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **70 C**, Time **50 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 6 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 60 g   | 15 min | 4 %        |
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Boil                | Magnum            | 5 g    | 60 min | 13.5 %     |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |