

Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (46.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (23.3%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (23.3%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9.5 % |
| Whirlpool | Marynka | 30 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 150 ml | Fermentis |

Notes

- Fermentacja 10C
Whirpol 77C - 30min
Mar 10, 2024, 8:03 AM