

# Pils Jedlicki 2024

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (92.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	20 g	15 min	6 %
Boil	Nadwiślański	30 g	5 min	6 %
Boil	lunga	10 g	30 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis